

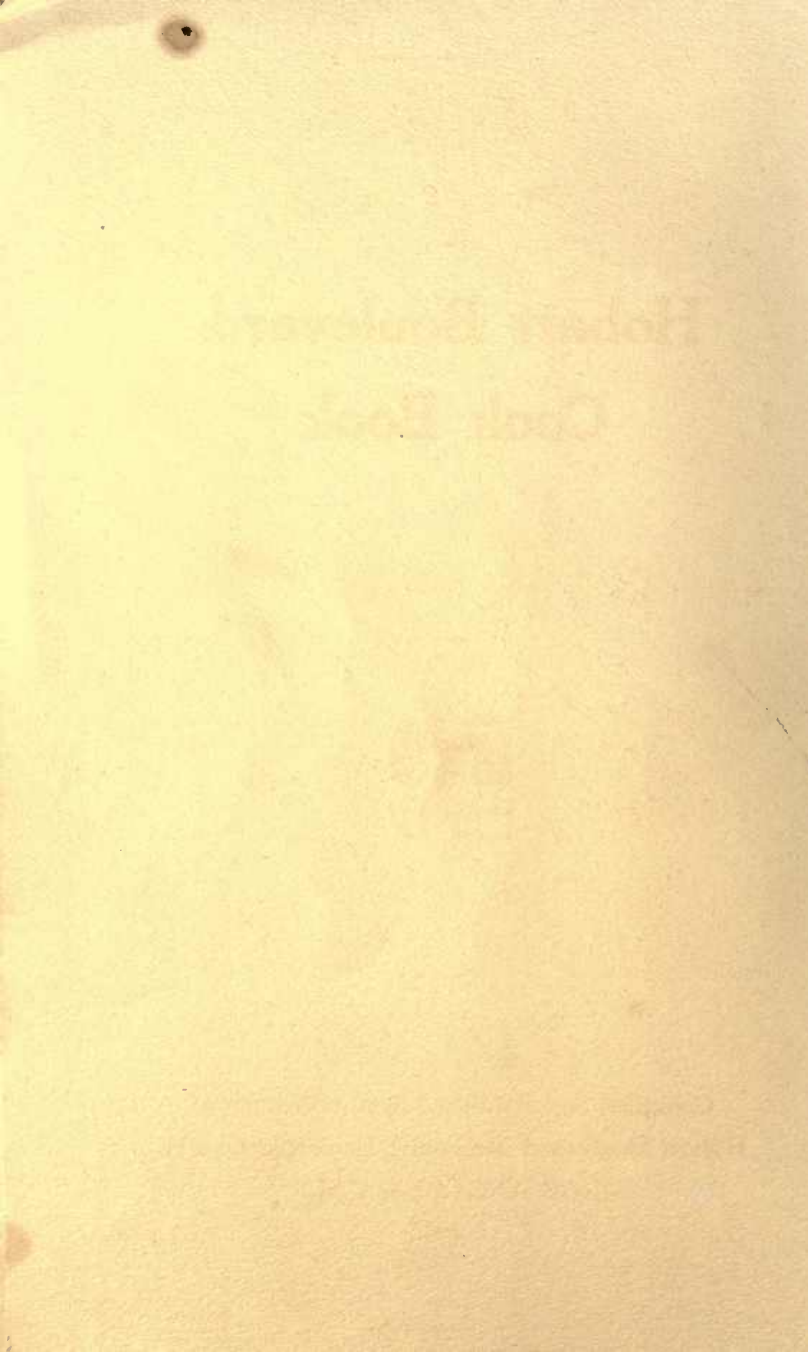
H O B A R T
BOULEVARD
COOK BOOK





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Hobart Boulevard Cook Book



Compiled and Published by the Women of
Hobart Boulevard Methodist Episcopal Church
LOS ANGELES, CAL.

1915

PREFACE

In compiling this book it has been our endeavor to have in it only such recipes as have been tested.

Because of duplication many excellent recipes have had to be omitted.

We wish to thank all those who, by their assistance, have made this book possible.

MRS. M. A. CASEY,
MRS. ALBERT SCUDDER,
MRS. A. U. SOULE,
Committee.



SOUPS

Grandmother's Soup

Two tablespoonfuls of butter, 2 tablespoonfuls of flour, (Sperry Drifted Snow), 1 quart of seasoned stock, 1 egg, $\frac{1}{2}$ cup of bread crumbs. Mix butter and flour, add stock, boil. Beat egg without separating, add it to the bread crumbs; after the soup is off the stove add the egg slowly. Serve immediately.

—Mrs. Mac Bride.

Celery Soup

One head of celery, 1 pint water, 1 pint milk, 1 tablespoon each of chopped onion, butter and flour (Sperry Drifted Snow), $\frac{1}{2}$ teaspoonful each of salt and pepper. Wash celery and cut into small pieces. Put it into 1 pint of boiling salted water and cook until very soft. Mash it in the water in which it has been boiled. Cook the onion with the milk in the double boiler 10 minutes and add it to the celery. Put all through a coarse strainer and boil up once; cook the butter and flour together and stir it into the boiling soup. Add the salt and pepper and boil 5 minutes.

—Mrs. W. H. Paulin.

Tomato Bisque

Stew enough tomatoes to make a pint (when stewed), when soft put through a strainer. While the tomatoes are boiling stir one tablespoon of corn starch into a quart of milk and cook until it is like cream. Add $\frac{1}{2}$ saltspoon of baking soda, 1 level teaspoon of salt, a very little cayenne pepper and $\frac{1}{2}$ saltspoon of white pepper and turn into this mixture the strained tomatoes. Add a heaped tablespoonful of softened, but **not** hot, butter. Stir thoroughly and serve immediately.

—Mrs. W. H. Paulin.

Stewed Oysters

Bring 1 pint milk to boil, add a small lump of butter, 12 oysters, salt and pepper. Allow the milk to boil up once and serve at once. This serves 2 persons.

—Mrs. A. R. Hofer.

Oysters Fried in Batter

Make a batter of 3 eggs, well beaten, 3 tablespoonfuls milk, 1 tablespoon flour (Sperry Drifted Snow), and liquor of oysters. Put butter into frying pan and when hot drop the oysters, one at a time, into the batter, filling the spoon with batter, drop them into the hot butter and fry until rich brown.

—Mrs. A. A. Hyde.

Lima Bean Soup

Wash 1 pint lima beans, soak over night. In the morning slip the skins off as in blanching almonds; put in a double boiler, cover with boiling water and cook for 2 hours; add salt, pepper and 1 small onion, grated, and just before serving add a heaping teaspoon of beef extract dissolved in 1 quart of boiling water.

—Mrs. Hofer.

Corn Chowder

Cut 10 cents worth of salt pork into cubes and fry out in a saucepan. In this fat fry 2 medium-sized sliced onions until yellow, then add 2 raw potatoes, sliced and cut in dice, and the corn from $\frac{1}{2}$ dozen ears, a pint of boiling water, salt and pepper to taste. Let simmer until the potatoes are tender, then add a pint of scalded milk which has been thickened by the addition of one tablespoon of butter rubbed into two tablespoons of flour (Sperry Drifted Snow). Simmer for 5 minutes and serve.

—Lydia McMillan.

Clam Chowder

Four medium-sized potatoes, 4 medium-sized onions, $\frac{1}{2}$ pound lean salt pork, 1 can Underwood Little Neck Clams. Put vegetables and pork through food chopper separately. Fry out salt pork in frying pan until almost crisp, add vegetables and enough hot water to keep from burning. Cover and cook for $\frac{1}{2}$ hour. Just before vegetables are done add can minced clams. Boil well 15 minutes, add 1 quart milk, boil 5 minutes. This will serve 5 people.

—A. Y. Soule.

Cream of Corn Soup

Grate corn from $\frac{1}{2}$ dozen small ears. Put cobs in kettle and cover with 3 pints boiling water; let boil slowly 30 minutes. Take out cobs, put in grated corn and boil until soft; press through sieve, season and let simmer. Rub 3 tablespoons butter and 2 of flour (Sperry Drifted Snow) together, add to soup and stir. Add 1 pint milk, cook 1 minute and add beaten yolks of 2 eggs. Serve immediately.

—Mrs. Harold Loomis.

Cream of Corn Soup

1 can of corn, 1 cup of water, boil for 20 minutes, add 1 scant quart of milk, season with salt, pepper and butter, thicken with 2 teaspoonsful of flour (Sperry Drifted Snow), bring to the boil, have two hard boiled eggs chopped fine, strain soup, add eggs, serve.

—Mrs. Mac Bride.

Five-Minute Tomato Soup

Four large ripe tomatoes, 1 large tablespoon flour (Sperry Drifted Snow) 4 ounces butter, $\frac{1}{2}$ onion (grated), $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon soda, 1 pint boiling water, pepper. Slice tomatoes into stewpan, add salt and soda, stew. Put butter and onion in large skillet; when it begins to brown add flour, working it smooth; add water, stirring all the time until it boils; then pour in the tomatoes through a sieve, stirring until evenly mixed. Serve very hot.

—Mrs. George E. Haney.

Cream of Tomato Soup

Take 1 quart of tomatoes, add a small onion sliced fine and 1 bay leaf, let simmer $\frac{1}{2}$ hour, run through sieve; put 1 quart of milk on to heat, add 2 tablespoons butter and a small spoon of flour (Sperry Drifted Snow), rubbed together, add salt and paprika to taste; add a pinch of soda to the tomatoes, then pour them into the boiling milk and serve.

Vegetable Soup

Take a 15 cent soup bone of beef and about the same of mutton, put in large kettle with 5 quarts of cold water, add 2 turnips, 3 onions, 2 potatoes, 2 carrots, 2 large tomatoes, 1-3 bunch of celery, all cut in small pieces, 2 bay leaves, 3 cloves; simmer $\frac{1}{2}$ day, add salt and pepper to taste, add 1 teaspoon Worcestershire sauce.

Soup

One pound chopped beef, $\frac{1}{2}$ cup corn meal, 1 onion, 1 bell pepper, 2 tomatoes, 2 quarts water. Mix the meat with corn meal, add chopped vegetables and water and boil 1 hour; season.

—Mrs. Forrest Casey.

MEMORANDA



FISH AND MEATS

Baked Fish

Place fish in a baking pan and sprinkle with lemon juice, salt and pepper. Have in readiness $\frac{1}{4}$ cup each of celery and carrot and 2 tablespoons each of green pepper and parsley, 1 tablespoon of onion, all of which has been chopped very fine and simmered for 10 minutes in $\frac{1}{4}$ cup of olive oil. Spread this over fish, cover and bake from 20 to 30 minutes.

—Maude M. B. Scudder.

Baked Fish With Tomato Sauce

Cook 2 cups tomatoes with 1 cup water and 1 slice onion, 3 cloves and 1 tablespoon sugar. Melt 3 tablespoons butter, add 3 tablespoons flour (Sperry Drifted Snow), and stir it into the tomatoes. Add $\frac{3}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon cayenne pepper; cook 10 minutes and strain. Clean the fish, put in baking dish, pour around it $\frac{1}{2}$ of the sauce and bake 35 minutes, basting often. Remove to hot platter and pour around it the remaining sauce.

—Mrs. C. E. Casey.

Salmon Croquettes

One pint of white sauce, using 2 tablespoonfuls of butter, 4 tablespoonfuls flour (Sperry Drifted Snow), 2 cups hot milk; cook until thick and smooth, then add 1 can salmon broken in small pieces; season with salt and pepper, 1 teaspoon lemon juice, 1 teaspoon minced parsley. When cold shape into croquettes, roll in cracker crumbs, then in beaten eggs and in crumbs again; let stand a couple of hours. Fry in deep fat, using a wire basket.

—Mrs. Edith Baxter.

Shrimp Wiggle

Two tablespoons melted butter, 2 tablespoons flour (Sperry Drifted Snow), 1 pint hot milk. Boil, then add 2 cans shrimps; boil, then add 1 can peas, season and serve on buttered toast.

—Mrs. C. Boicourt.

Fried Clams

Select large, fresh clams, wash thoroughly and dry; dip in beaten egg, then in cracker crumbs, season with salt and pepper and fry in hot butter until rich brown.—H. H. H.

Salmon Loaf

One can salmon, 2 cups stale bread crumbs, 2 well beaten eggs, butter size of walnut, $\frac{1}{2}$ cup sweet milk, salt and pepper to taste. Place in buttered tins and steam $\frac{1}{2}$ hour, then bake $\frac{1}{2}$ hour. Can be steamed $\frac{3}{4}$ hour and not baked; baking dries it.
—Mrs. Fahs.

Steamed Salmon Loaf With Pimiento Sauce

Remove the contents of a can of salmon and rinse thoroughly with hot water; remove skin and bones, season with 1 tablespoon lemon juice, 1 teaspoon salt, $\frac{1}{8}$ teaspoon paprika; let stand while you cook $\frac{1}{2}$ cup soft bread crumbs and $\frac{1}{2}$ cup milk together, stirring all the time until smooth; add this to the fish and the yolk of 3 eggs beaten till very light; then fold in the beaten whites of 3 eggs, turn into a buttered pan, cover with butter paper and steam until done; unmold, garnish with parsley and pour the sauce around.

Pimiento Sauce

Melt 3 tablespoons butter, add $1\frac{1}{2}$ tablespoons flour (Sperry Drifted Snow), then $1\frac{1}{2}$ cups milk, and cook, stirring constantly. Take from fire, season with salt and 3 pimientos pressed through a sieve.
—E. L. W.

Creamed Tuna

One heaping tablespoon butter, melted, add 1 level tablespoon flour (Sperry Drifted Snow); stir until smooth, then add $1\frac{1}{4}$ cup milk; stir until thick; season to taste with salt and pepper; then add 1 small can tuna minced fine. Serve on toast.
—Mrs. Thos. Brown.

Salmon Chartreuse

One cup rice, 1 can salmon, 2 cups cream sauce, 1 lump butter size of walnut. Boil rice in salted water until soft, strain and add to cream sauce with shredded salmon, oil of salmon and butter. One or 2 beaten eggs added is an improvement. Season to taste with salt and pepper. Bake 20 minutes.
—Mrs. A. Y. Soule.

Baked Ham

One slice ham 1 inch thick, bake 40 minutes in a covered pan. Before baking pour over it the following sauce: One tablespoon butter, 2 tablespoons flour (Sperry Drifted Snow), grating of onion, 6 tablespoons tomato catsup, 1 cup water. Boil on slow fire until smooth.

Beef Loaf

Two pounds round steak, $\frac{3}{4}$ pound of pork steak, 1 small onion, celery, cayenne, salt and pepper to taste; 1 cup bread crumbs, 1 tablespoon of butter, 1 egg, 1 cup of milk. Form into a loaf and bake in hot oven 20 minutes, then pour over it the following sauce: Mix 1 tablespoon of flour (Sperry Drifted Snow) and 1 of butter over the fire until boiling. Boil 1 pint of strained tomato with a pinch of sugar and pour over the flour and butter. Then pour this sauce over the loaf and bake 1 hour.

—Grace H. Paulin.

Tomato Farcies

Carefully peel large, firm tomatoes and scoop out the centers. In the hollow thus left put a layer of minced ham. Set the tomatoes in a bake pan, sprinkle with salt and pepper, put a bit of butter upon the top of each and cook for 10 minutes; then drop upon the minced ham in each tomato a raw egg; dust with salt and pepper and cook until the eggs are "set."

—Mrs. G. W. Russell.

Meat and Spaghetti

One-quarter pound of butter, heated, $2\frac{1}{2}$ pounds of steak or veal, cut in cubes; let brown in heated butter with 3 onions sliced thin; let simmer for a few minutes, then add 1 quart can of tomatoes, 1 teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, pepper and paprika to taste; also a few stalks of celery, cut fine, a piece of garlic size of navy bean; let simmer from $2\frac{1}{2}$ to 3 hours. Add 1 package of spaghetti cooked in boiling water; also 1 can of mushrooms, and cook 20 minutes.

—Mrs. Wilmer Hogeboom.

Sweetbread Ramequins

Clean and parboil sweetbread, cut in cubes, melt 2 tablespoons butter, add 3 tablespoons flour (Sperry Drifted Snow), gradually pour on 1 cup chicken stock; reheat sweetbreads in sauce and add $\frac{1}{4}$ cup cream and $1\frac{1}{2}$ teaspoonsful beef extract; season with salt, paprika and lemon juice. Fill ramequin dishes, cover with buttered crumbs and bake until crumbs are brown.

—Mrs. Perry.

Chili Con Carne

One pound ground beef, 3 large potatoes and 3 large onions; put through the meat chopper; 1 can kidney beans, 1 can tomatoes, 1 dessertspoon chili powder, 2 tablespoons butter or bacon grease, salt to taste; cover with water and boil about 2 hours; add water if necessary to make about 4 quarts when done. Cook it over an asbestos mat, as it burns easily.

—Mrs. C. E. Casey.

Beef Loaf

Two and three-quarter pounds lean beef, chopped fine, $\frac{1}{4}$ pound salt pork, chopped fine, 8 soda crackers, rolled fine, 1 cup milk, $\frac{1}{4}$ cup butter, 4 eggs, well beaten; salt and pepper to taste. Pack in tin and bake 2 hours in moderate oven.

—Miss Olmstead.

Beef Loaf With Mexican Sauce

Two pounds lean, chopped beef, 1 tablespoon chopped onion, 1 level teaspoon salt, $\frac{1}{4}$ teaspoon black pepper, 1 tablespoon chopped parsley, 1 cup stale bread crumbs. Mix all together and moisten with strained tomatoes; shape in loaf and bake 40 minutes in greased pan, basting often with tomato juice. Serve on hot platter surrounded with

Mexican Sauce

One-quarter cup chopped onion, $\frac{1}{4}$ cup green and red peppers, $\frac{1}{4}$ cup butter. Cook until soft, then add 4 tablespoons flour (Sperry Drifted Snow), $1\frac{1}{2}$ cups boiling water or brown stock, and 1 cup stewed tomatoes. Season with salt. This is enough to serve 4 or 5 people.—Mrs. Thos. Brown.

Fricassee Chicken

Cut up 2 young chickens and boil until tender, adding salt, pepper and butter to taste; fry until brown. In the pan in which you have fried the chicken put 2 tablespoons flour (Sperry Drifted Snow, smooth; add the stock left from boiling the chicken, a little milk and the yolks of 2 well beaten eggs. Let all boil 1 minute. Put chicken on deep platter, pour over gravy and serve.

Swiss Steak

Take a round steak, cut about $2\frac{1}{2}$ inches thick, pound until very tender, dash in cold water, salt and then knead as much flour (Sperry Drifted Snow), as possible into the steak. Brown in hot fat, partially cover with hot water and simmer for 3 hours in covered skillet.

—Mrs. O. V. Pratt.

Mexican Meat Balls

One pound pork or 1 pound beef, chopped fine, 1-3 as much bread crumbs as meat, 1 egg, 1 small onion, chopped fine, 1 teaspoon chili powder, salt and pepper to taste, 2 tablespoons water. Put into a pan and mix thoroughly. Make into balls the size of small orange. Make a sauce as follows: One quart of tomatoes, 1 chopped onion, 1 teaspoon chili powder, salt and pepper. Simmer until onion is done, place meat balls in this sauce and boil gently until done, about an hour. Place meat balls on platter, thicken sauce and pour over meat.

—Mrs. Haney.

Veal Loaf

Take 3½ pounds raw veal, both lean and fat, 1 pound salt pork, chopped fine, 6 small crackers, rolled fine, 2 beaten eggs, butter the size of an egg, salt to taste, 1 teaspoon pepper, ½ grated nutmeg. Mix all thoroughly and work into the form of a loaf; place in a baking pan, put bits of butter and sprinkle cracker crumbs over the top. Bake in moderate oven 2 hours, basting several times with water.

—Miss Cox.

Boiled Ham, Southern Style

Soak ham over night in cold water, wipe well before putting in to boil. Put the ham into enough boiling water to cover the ham, boil for 5 or 10 minutes, turn fire down and let simmer for the rest of the time of cooking, allowing 20 minutes to the pound as a minimum. When done remove the rind, cover the ham with a thick paste of flour (Sperry Drifted Snow), and water, put in a baking pan and cook for ½ hour, then remove the paste, cover the top with thin slices of lemon and whole cloves, baste with sugared water, put back in the oven until nicely browned. Can be served either hot or cold.

—Mrs. S. T. Allen.

Cold Meat Loaf

One hock veal, cook until thoroughly done, about 2 to 3½ hours, season with salt and pepper; take from the broth and let cool; pick all meat from the bone, put through grinder, put back in the broth and add ½ package of gelatine, which has been soaked in 1 cup cold water 10 minutes. Put back on the fire and let boil up once. Put a layer of hard boiled egg and pimiento in the bottom of a pan, then pour in a layer of the meat and keep alternating. Finish with the meat on top. Let harden. Serve sliced. —Mrs. Potoff.

Croquettes

One pint cold meat chopped, 1 scant teaspoon salt, 1 tablespoon chopped parsley, 1 tablespoon grated onion, dash red pepper. Mix thoroughly 1 cup soup stock or broth, heated; 1 teaspoon butter, 2 teaspoons flour (Sperry Drifted Snow); add the meat, mix well and cool; form into croquettes and dip in beaten egg; roll in bread crumbs and fry in deep fat.

—Mrs. Sedwick.

Meat Toast

Take scraps of lean meat, grind it fine, make a rich gravy of butter with what juice of the meat you may have, season with salt and pepper. Toast bread and butter it, cover with the mixture and serve hot. An excellent breakfast dish.

—Mrs. Sylvester.

Vegetarian Roast

One cup walnuts, 1 large onion, chopped, 2 tablespoons olive oil, 1 teaspoon salt, $\frac{1}{2}$ teaspoon sage, $1\frac{1}{2}$ cups toasted bread crumbs, enough hot water to make it hold together, add 1 beaten egg. Bake $\frac{1}{2}$ hour. Serve with thickened tomato juice, seasoned with salt and peanut butter.

—Mrs. Myrtle Hutchison.

Boiled Ham

Pour boiling water over ham and when cool enough wash and scrape or brush to remove all mold and dust. Steam until tender when pierced with a fork. When done place in a pan to skin. Dip hands in cold water, take skin between fingers and skin like an orange. Put in baking pan, lean side down; sift rolled crackers or dried bread crumbs over the top and bake 30 minutes. Serve with mustard or horse radish.

—Mrs. Albert Brown.

Meat Pie

One pound round steak cut in small pieces, slice small onion, fry in 2 spoonsful of suet; don't scorch it; add the meat and 1 tablespoon flour (Sperry Drifted Snow); stir until it is seared over, add enough hot water to come up through it; salt and pepper to taste; let simmer until tender; put in deep baking dish and add about 15 ripe olives; put on a cover of rich biscuit dough and bake.

Veal Loaf

Three pounds of raw veal, chopped very fine, butter size of egg, 3 eggs, 3 tablespoons of cream or milk; if milk use a small piece of butter; mix eggs and cream together. Mix with veal 6 crackers, crushed fine, $\frac{1}{2}$ teaspoon black pepper, 1 tablespoon salt, 1 tablespoon of sage. Mix well together and form in a loaf. Bake 3 hours, basting with butter and water while baking. Serve cut in slices. —Ruth Brown.

Cream Chicken

One chicken of 4 pounds, 4 sweetbreads, and 1 can mushrooms; boil chicken and sweetbreads separately; put chicken and mushrooms and sweetbreads, cut up in small pieces, in a dish, add 4 tablespoons of butter, 5 teaspoons flour (Sperry Drifted Snow), scald 1 quart of cream and put in mixture, season with salt and pepper, cover with bread crumbs and pieces of butter on top. Bake 15 to 20 minutes.

—Mrs. Albert Brown.

Chicken Patties

Make a nice rich puff paste, cut a round from it with a medium large cookie cutter, and with a smaller size cutter cut out the middle of the round, thus leaving a ring. Bake to a light brown in a quick oven, then brush them over with beaten egg, and put in the oven 1 minute to glaze; fill these crusts with minced boiled chicken, well seasoned, and beaten well into a white sauce made of the water in which the chicken was boiled. Serve hot.

—Ruth Brown.

Chinese Noodles

Two eggs, a pinch of salt and as much flour (Sperry Drifted Snow), as eggs will absorb; rub together with the hands, then roll very thin and cut into noodles $\frac{1}{4}$ of an inch wide and 20 to 30 inches long. Boil in rich chicken broth 20 minutes; serve in broth with very small pieces of bacon on top. To be properly appreciated should be eaten with chopsticks.

—Iva M. Miller, Tientsin, China.

MEMORANDA

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VEGETABLES

Rice Croquettes With Jelly

Wash $\frac{1}{2}$ cup rice, add $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ teaspoon salt, cover and steam until rice has absorbed all the water, then add 1 cup scalded milk and stir lightly with a fork; cover and let steam until rice is soft, then take from the fire and add 1 rounding tablespoon butter and yolks of 2 eggs, spread on a shallow plate to cool; shape in croquettes and roll in cracker crumbs, then dip in egg and again in crumbs and fry in deep fat until brown; arrange in dish with cubes of currant jelly on each, and eat with roast lamb.

—Mrs. Thos. Brown.

Fried Apples

Cut 3 large apples crosswise into a skillet, pour on $\frac{1}{2}$ teacup water, put on stove, cover and cook until tender; add 1 teacup brown sugar and $\frac{1}{2}$ teaspoon butter and fry until brown; stir often to keep from burning.

—Mrs. Myrtle Hutchison.

Boston Baked Beans

One pint of pea beans having been soaked and parboiled until the skins slip, put one small onion in the bean pot and cover with half the beans, add salt, 2 tablespoons molasses and 1 dessertspoon of mustard. Rest of the beans with more salt and $\frac{1}{2}$ pound salt pork (scored) on top and cover with hot water. Bake all day in moderate oven, adding more water if beans get dry.

—Mrs. G. F. Atkinson.

Spanish Beans

Put 1 quart of pink beans to soak over night. In the morning put them on with plenty of water over a slow fire with no salt; cook about 3 hours. Make a sauce of 2 large onions, 2 strong chili peppers and 4 medium size tomatoes, chopped fine; after the beans have cooked 2 hours pour this in and salt to taste and cook slowly 1 hour more.

—Mrs. Arthur B. Shaffner.

Buttered Beets

Boil beets until tender and cut into dices. Dress with 1 heaping tablespoonful flour (Sperry Drifted Snow), mixed with 3 tablespoonsful vinegar, butter size of an egg and water if necessary. Boil together until creamy. Serve as a vegetable.

—Mrs. G. F. Atkinson.

Cabbage Dumplings

Pull a head of cabbage apart, leaf by leaf. Wash well and cook only until slightly tender. Flavor some hamburger steak with a little onion, salt and pepper and form into small balls; place a ball of the meat in the center of 2 or 3 of the cabbage leaves; bring leaves up and fasten with string or toothpicks. Put in a steamer and steam, or drop in boiling water and boil slowly, cooking until the meat is well cooked.

—Eva M. Russell.

Escalloped Cabbage

Put a layer of cold cooked cabbage in a buttered baking dish, then a layer of medium white sauce (grated cheese may be added to white sauce if desired). Cover with buttered crumbs and bake 20 minutes, or until crumbs are brown.

Corn Saute

Six ears corn cut off as for stewing, 1 tablespoon butter or Crisco, 2 tablespoons sweet pepper, cut fine. Season with pepper and salt; simmer over slow fire.

—Nellie M. Schultz.

Potato Roll

Two cups mashed potatoes, $\frac{1}{4}$ pound grated cheese, 1 egg yolk, 2 tablespoons milk, teaspoon onion juice, salt, tablespoon minced parsley, if you like. Mix, form in roll, brush with milk, roll in bread crumbs, bake. Serve with white sauce with $\frac{1}{2}$ cup of peas in it.

White Sauce

Two tablespoons butter, 1 tablespoon flour (Sperry Drifted Snow), 1 cup milk; cook; salt and pepper to taste.

Rice Croquettes

Cook in double boiler $\frac{1}{2}$ cup rice, 2 cups milk (or part water), $\frac{1}{2}$ teaspoon salt. The mixture should be quite soft when rice is done. If dry add water. Mix 2 tablespoons sugar and 2 well beaten eggs, and cook with the rice, stirring constantly for 3 or 4 minutes. Add $\frac{1}{2}$ teaspoon vanilla and spread on platter to cool. Form in 6 balls, roll in egg and crumbs and fry in deep fat.

—Mrs. J. P. Holland.

Corn Oysters

Place a pint of corn (canned or fresh), on the stove, and allow it to simmer for 20 minutes. If too dry add a little water. Then season with 1 teaspoonful of salt, 1 teaspoonful of butter, $\frac{1}{8}$ teaspoonful of pepper, and 2 tablespoonfuls of milk. Allow it to become cool and then stir in two well beaten eggs and about a cupful of cracker crumbs. Put a tablespoonful of bacon grease in the frying pan and when it has become smoking hot drop in the corn batter by spoonfuls. When a delicate brown turn over and brown other side.

—Anna Kennedy.

Baked Corn

One can corn, 1 cup grated cheese, 1 egg, $\frac{1}{4}$ cup milk, 1 bell pepper cut in small pieces; salt and pepper to taste. Bake until nicely browned.

—W. E. L.

Glazed Sweet Potatoes

Six medium-sized potatoes, $\frac{1}{2}$ cup sugar, 4 tablespoonful water, 1 tablespoonful butter. Wash and pare potatoes, cook 10 minutes in boiling salt water; drain, cut in halves lengthwise, and put in buttered pan. Make a syrup by boiling sugar and water 3 minutes; add butter; brush potatoes with syrup and bake 15 minutes, basting twice with remaining syrup.

—Mrs. P. F. Hill.

Currie and Rice

Cut 1 pound mutton in dice; put 1 tablespoon butter in spider and 1 large onion cut up; fry, then put in the meat; simmer 1 hour or more; add a little water if necessary; stir $1\frac{1}{2}$ tablespoon flour (Sperry Drifted Snow), 1 teaspoon salt and 1 tablespoon curry powder with a little water; put it in the meat and let it thicken; cook $\frac{3}{4}$ cup rice and salt it; spread the rice on a platter and pour the meat over it.

—Mrs. M. A. Casey.

Spanish Rice

One and one-half cup cooked rice, $1\frac{1}{2}$ teaspoons salt, 2 tablespoonfuls butter, paprika, $\frac{1}{4}$ onion (sliced thin), 2 or 3 cups stock or water, 1 can tomato pulp, $\frac{1}{2}$ cup grated cheese. Melt butter in sauce pan, add the onion and let cook until the butter is absorbed; then add the boiled rice, tomato pulp, salt, paprika and liquid, if needed. Let cook 5 to 10 minutes, then stir cheese in carefully with fork. Serve very hot, or pour into buttered casserole; cover with buttered crumbs and bake in over.

—Mrs. Warren T. Smith.

Spanish Rice

One cup rice, partly cooked, 4 large tomatoes, 1 onion, 3 green chili peppers, cut up, from which seeds are removed, $\frac{1}{2}$ cup butter or bacon. If bacon is used, onion is fried in it; salt to taste. Cook slowly 4 hours. Excellent put in cooker.

—Mrs. E. J. Ruenitz.

Fried Summer Squash

Cut stem and blossom ends from squash, cut crosswise in slices about 1 inch thick, and fry in bacon drippings until brown on both sides; salt and pepper. Cook with cover on skillet.

—Mrs. Hofer.

Baked Bananas

Remove the skins from 6 firm bananas, place in a shallow pan, dredge well with sugar, add 2 tablespoons soft butter and the juice of $\frac{1}{2}$ a lemon; bake about $\frac{1}{2}$ hour, being careful not to burn. Serve hot with meat course.

—Maude M. B. Scudder.

Candied Sweet Potatoes

Peel and cook moderate sized sweet potatoes until tender, then slice lengthwise and put in a skillet containing $\frac{1}{2}$ cup Karo Corn Syrup and butter the size of an egg and fry slowly until browned.

—Mrs. F. O. Hubbell.

Bell Peppers Stuffed With Corn Custard

Cut large peppers in halves crossways, remove seeds and membranes, cook 1 minute in boiling salted water, drain; cook 1 tablespoon butter and 1 teaspoon finely chopped onion until onion is yellow in color, add 1 teaspoon flour (Sperry Drifted Snow), and stir until smooth, add $1\frac{1}{4}$ cups milk and cook, stirring constantly until boiling; take from fire and add 1 can corn, chopped fine, 2 eggs beaten slightly, and salt and pepper to taste. Fill peppers with mixture, set close together in pan and bake in moderate oven until custard is firm.

—E. L.W.

Fried Peppers

Remove seeds, heat in oven very hot, wrap in wet cloth until skin blisters and can be removed; chop peppers and mix with equal parts of cheese; mix with batter made of 1 egg, heaping spoon of flour (Sperry Drifted Snow), 1 spoon of milk. Fry brown.

—J. C.

Stuffed Tomatoes

Scoop out 6 tomatoes, take equal parts of ground walnuts and bread crumbs, salt, onion juice and pepper to taste; tablespoon melted butter. Fill the tomatoes with same and bake.

Creamed Turnips

Cut in dice, soak in cold water, then put them in boiling water, salted; let them stand boiling hot, but don't boil hard until transparent; make a white sauce, put the turnips in; let stand over hot water 20 minutes. To make white sauce, 2 tablespoons butter, 1 tablespoon flour (Sperry Drifted Snow), rubbed together; add a cup of milk and cook; season with salt and pepper.

Egg Plant

Pare egg plant, cut in cubes, stew in salted water until tender; drain off water, let cool. Into this stir 2 well beaten eggs; drop with a spoon into hot fat in a skillet and fry like hot cakes.

—Mrs. A. R. Hofer.

Egg Plant

Parboil egg plant without peeling for 10 to 20 minutes, according to size; cut lengthwise, scoop out seeds and with them mix 1 cup bread crumbs, 2-3 cup chopped walnut meats, salt, pepper, pinch of sage, a very little onion; heap in shells of egg plant, put lump of butter on top and bake for 15 minutes.

—Hazel Hofer.

MEMORANDA



SALADS AND SALAD DRESSING

Carrot Salad

Pare 5 medium-sized carrots, put through fine grinder, mix with cooked or French salad dressing and serve on lettuce leaf. Celery or tomatoes ground with the carrots make a good salad.
—Mrs. Hofer.

Easter Salad

Take hard boiled eggs, shell them while warm and press into shape of apple with finger and thumb; paint with fruit coloring to resemble apple; put clove in one end and piece of watercress with leaf in other. Serve with mayonnaise or French dressing.
—Mrs. T. R. Brown.

Tomato Jelly Salad

One-half can tomatoes, $\frac{1}{2}$ teaspoonful salt, 2 bay leaves, $\frac{1}{4}$ teaspoonful pepper, $\frac{1}{2}$ small onion, 1-3 box gelatine, 1-3 cup cold water, 2 tablespoonsful lemon juice; simmer first 5 ingredients 15 minutes, dissolve the gelatine in the cold water, and strain, add lemon juice, put in molds; serve on lettuce leaves with mayonnaise, putting a ball of cottage cheese on the side of each plate.
—Mrs. Mac Bride.

Lemon Gelatine Salad

Make lemon gelatine according to directions; mould in flat dish; when jellied cut into squares, serve on lettuce leaves with spoonful of mayonnaise on top of each. Beside each square of gelatine on each plate place two dried prunes stuffed with halves of walnuts.

Beet and Celery Salad

Boil beets, scoop out centers, leaving beets cup-shaped. To the removed portion add tender stalks of celery and radishes chopped fine; season and moisten with mayonnaise; fill the beets with the mixture; serve on lettuce leaves; top with spoonful of mayonnaise; garnish with rings of radishes.
—Mrs. F. J. Perry.

Mushroom Salad

Mix equal parts of canned mushrooms, diced celery, nuts and stuffed olives with mayonnaise; serve on lettuce leaves with spoonful of mayonnaise on top of each.

—Mrs. Perry.

Tongue Salad

The small end of a cold boiled tongue, 1 small cup of chopped nuts, 1 small cup of chopped celery, not too fine, 2 hard boiled eggs, a little celery salt and pepper; mix with a mayonnaise dressing; serve on a lettuce leaf.

—Mrs. H. L. Putnam.

Combination Salad

Small bunch celery, $\frac{1}{2}$ pound stoned dates and $\frac{1}{2}$ pound nuts, chopped fine. Mix with pulp of 3 grapefruit. Add mayonnaise.

—Mrs. F. W. Fahs.

Cabbage and Pepper Salad

Shredded cabbage and minced peppers mixed with French dressing makes a good salad.—Mrs. F. W. Fahs.

Veal Salad

Take cold stewed or roast veal, chop coarsely and add 1 bunch celery cut in small pieces, $\frac{1}{2}$ cup English walnuts or almonds chopped; mix all with a mayonnaise dressing and you have a salad equal to chicken, with less expense and trouble.

—Mrs. M. G.

Almond Salad

One pound almonds, blanched, 1 ten-cent box marshmallows (cut in several pieces), 1 medium-sized can sliced pineapple, cut in small pieces; mix with this dressing: 5 egg yolks, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar, 1 tablespoon butter, 1 teaspoon mustard, 1 teaspoon salt, 1 teaspoon corn starch; cook until thick in a double boiler; when cold add $\frac{1}{2}$ pint cream, whipped stiff. Mix with the salad.

—Mrs. Belle Neely.

Appetizer

Squares of tomatoes mixed with a white fish and celery and soaked in a French dressing. Serve on lettuce leaves.

—Mrs. G. W. Russell.

Cottage Cheese Salad

Slice ripe tomatoes on lettuce leaves; in center place ball of cottage cheese and pour over a spoonful of salad dressing made by thinning a heaping teaspoonful peanut butter with juice of $\frac{1}{2}$ lemon and a little hot water and pinch of salt.

—Mrs. A. Y. Soule.

Fruit Salad

Two apples, peel and cut in cubes, 2 bananas sliced, 4 slices of pineapple, cut in cubes, 1 pear, peel and slice, 1 small bunch celery, cubed, $\frac{1}{2}$ cup chopped nuts, 8 marshmallows; mix all together with mayonnaise and serve on lettuce leaves.

Mayonnaise

One egg, beat until light, then add salad oil, drop by drop, beating all the time until egg begins to thicken; then add juice of one lemon, $\frac{1}{4}$ teaspoon salt, pinch of paprika, then salad oil until thick.

—Mrs. Thos. Brown.

Combination Salad

Two cups chopped cabbage, $\frac{1}{4}$ cup minced celery, $\frac{1}{2}$ cup minced apple, 3 soda crackers rolled fine; toss and mix and dress with cream dressing or mayonnaise.

—Mrs. Stevenson.

Fancy Salad

One lettuce leaf, 1 slice pineapple (hole in center); cut pieces of pimienta peppers to represent poinsettia leaves and arrange on pineapple; put yellow mayonnaise dressing in center.

—Mrs. Geo. E. Haney.

Tomato Oyster Salad

Cut off top of medium-sized tomatoes, remove seeds and fill with the following: Scald oysters in their own liquor until they begin to ruffle and stir so that every part may become cooked. Remove from fire and drain; sprinkle with salt and pepper and mix with a few spoonsful of vinegar. Set in a cool place. At serving time mix with crisp celery and mayonnaise dressing.

—Mrs. Tait.

Lima Bean Salad

One pint cooked lima beans, 1 shredded onion, 3 hard boiled eggs; mix with either a boiled dressing or mayonnaise.

—Mrs. Tait.

Salmon Salad

One can salmon, 4 hard boiled eggs, $\frac{1}{2}$ pound grated cheese, 5 or 6 pickles (chopped), 3 tablespoonsful vinegar, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful mustard. Mix all with butter size of walnut. This requires no salad dressing.

—Mrs. Tait.

Tomato Cheese Salad

Spread a layer of Blue Hill chili cheese between two slices of tomato and place spoonful of mayonnaise on top. Serve on lettuce leaf with garnish of olives.

—Mrs. Perry.

Raw Carrot Salad

Put carrots through food chopper, grind fine; mix with this 1 can of Campbell's Tomato Soup; mould in custard cups and turn out on lettuce leaf with spoonful of mayonnaise on top of each.

—Mrs. Perry.

Pineapple Celery Salad

Take equal parts of pineapple cubes, diced celery, $\frac{1}{4}$ cup mayonnaise and $\frac{1}{4}$ cup of whipped cream. Serve on lettuce leaf with spoonful of mayonnaise mixed with whipped cream on top.

—Mrs. Perry.

Salad Suggestions

Equal quantities of fresh pears and thinly sliced cucumbers on lettuce leaves served with mayonnaise.

Fresh or canned peas and pecan nuts. Serve with mayonnaise on lettuce leaves.

String beans and sliced tomatoes; serve on lettuce leaves with French dressing.

—Mrs. Mac Bride.

Serve canned pimientoes on lettuce leaves with mayonnaise.

Cold macaroni and sliced celery; mix with mayonnaise; serve on lettuce leaves.

Make a plain lemon jelly, add oranges, bananas and pineapple; put in molds; serve with mayonnaise on lettuce leaves.

—Mrs. Mac Bride.

Scoop out the inside of fresh firm tomatoes; mix what you have taken out with bread crumbs, salt and $\frac{1}{2}$ dozen white grapes, skinned and seeded, to each tomato; fill the hollow in each tomato with the mixture; place mayonnaise on top. Serve on lettuce leaves.

—Mrs. Mac Bride.

Log Cabin Salad

Four bananas, peeled and cut lengthwise. Place in orange juice $\frac{1}{2}$ hour, on ice; arrange log cabin style on individual plates with lettuce leaf; fill center with red and white cherries or green grapes and red cherries; pour over fruit dressing, made as follows: Three tablespoons sugar, and juice of 1 lemon; stir until sugar is melted; add 3 tablespoons orange juice; cool on ice before serving. —Hrs. Lockwood.

Mayonnaise Dressing Without Oil

Beat the yolks of 3 eggs and add 1 teaspoonful corn starch, $\frac{1}{2}$ teaspoonful of mustard, 1 teaspoonful salt, 1 cup of milk, $\frac{1}{2}$ cup of vinegar and a small lump of butter. Place over fire and heat until thick. —Miss Cox.

Sour Cream Salad Dressing

One cup sour cream, 2 tablespoonsful vinegar, 1 heaping teaspoonful mustard, $\frac{1}{4}$ teaspoonful salt, 1 tablespoonful sugar, 2 eggs, well beaten. Stir constantly while cooking. —Mrs. Tait.

Salad Dressing

Yolk of fresh egg, 4 tablespoons olive oil, 1 tablespoon vinegar, $\frac{1}{2}$ tablespoonful salt; beat quickly with egg beater. Put all in bowl, set in ice water. —Mrs. R. C. Barrett.

Fruit Salad Dressing

One orange, juice and rind (none of the white); $\frac{1}{2}$ lemon, juice and rind, 1 cup sugar, 1 tablespoon flour; mix flour and sugar and add lemon and orange, then add 1 cup boiling water, and boil until smooth. Before using above, it is improved by addition of 1 cup cream whipped stiff, and both whipped well together. —Mrs. E. J. Ruenitz.

Salad Dressing for Sliced Pineapple or Fruit Salad

(For Twelve Persons)

Juice of 3 small oranges, juice of 2 lemons, yolks of 3 eggs, 1 cup sugar. Cook in double boiler until thick; when cold mix with twice the quantity of whipped cream and 10 cents worth of marshmallows cut in small pieces. Beat well and let stand 1 hour before serving.

—Mrs. J. P. Holland.

French Salad Dressing

One tablespoon olive oil, 1 tablespoon Worcestershire sauce, juice of $\frac{1}{2}$ lemon, thoroughly beaten together.

—Mrs. Ford.

Boiled Salad Dressing

One-half cup sugar, 1 teaspoonful each of mustard, salt, tart, 1 teaspoonful flour, 1 teaspoonful sugar, 1 egg (well beaten); mix all together and boil slowly, stirring slowly, until it thickens; set away to cool, and when ready to use add a little sweet cream, salt and pepper, to suit taste.

—Mrs. S. T. Allen.

Cooked Salad Dressing

One-half cup vinegar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ teaspoonful mus-corn starch and flour, $\frac{1}{4}$ teaspoon pepper, 1 cup of cream or canned milk, 2 beaten eggs; heat and add 1 cup of vinegar. Bring to a boil; when cooking add butter size of a walnut. Whipped cream can be added for fruit salad and less sugar when using for meat salad.

—Mrs. Mac Bride.

MEMORANDA

Mauds Marble cake

1 cup melted butter 2 cups sugar
3 eggs 1 cup milk 3 cups flour
2 teasp. baking powder on 3 egg white

Dark part

melt 2 sq. choc. $\frac{1}{2}$ teas. cinnamon
 $\frac{1}{2}$ teas. cloves $\frac{1}{2}$ allspice $\frac{1}{2}$ nutmeg.

MEMORANDA

DESSERTS

Apple Custard Pie

One cup of milk, yolks of 2 eggs, 3 or 4 grated apples, small spoon of melted butter, $\frac{1}{2}$ cup of sugar, nutmeg to flavor, small pinch of salt; bake in one crust; make a frosting with the whites of eggs and 2 spoons of sugar; brown delicately.

—Mrs. Arthur B. Shaffner.

Boston Pie

One cup of cranberries cut in halves, $\frac{1}{2}$ cup of raisins, 1 cup sugar, 2 level tablespoons of flour (Sperry Drifted Snow), 1 teaspoon of vanilla and a piece of butter. Rub flour and sugar together, pour 1 cup of boiling water over all. Bake between 2 crusts.

—Mrs. Franklin.

Chocolate Pie

Mix and bring to a boil 1 cup milk, $\frac{1}{2}$ cup sugar, large tablespoon of chocolate and a piece of butter the size of a walnut. Mix together 2 egg yolks, 1 tablespoon of flour, a little milk and a pinch of salt; stir this into the boiling mixture and when the whole is boiling turn into the baked crust. Beat the 2 whites, add 1 tablespoon sugar, put on top of pie and brown in oven.

—Mrs. Forrest Casey.

Cream Pie

Scald 1 full pint milk, 3 rounding tablespoons sugar, 1 tablespoon butter, 2 tablespoons corn starch, 3 egg yolks, 1 teaspoon flavoring; sprinkle salt; mix together with a little cold milk, and add to the scalded milk; cook a minute or two; put in a crust and bake. Make frosting of the 3 whites, beaten; add two tablespoons powdered sugar, flavor, spread on top, put in oven and brown.

—Mrs. J. O. Knighten.

Lemon Pie

Two and one-half cups powdered sugar, 7 eggs; beat whites stiff, then pour yolks onto beaten whites and beat all together; juice of 3 lemons and grated rind of 1 lemon, butter size of an egg, melted; mix all together well; put into unbaked crust and bake slowly. Makes 1 very large or two small pies.

—Mrs. Hogeboom.

Custard Pie

Three eggs, well beaten, $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla, 1 pint milk, pinch of salt; bake with 1 crust.

—Mrs. J. M. Howe.

Nut Mince Pie

One cup walnuts, 2 cups apples cut fine, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water or fruit juice, $\frac{1}{2}$ cup sugar, 1 cup raisins, $\frac{1}{2}$ teaspoon each cinnamon, allspice, cloves and salt; the spices and sugar are mixed, then add all other ingredients. This amount makes two pies.

—Mrs. Hutchison.

Orange Cream Pie

Beat thoroughly the yolks of 2 eggs with $\frac{1}{2}$ cup sugar, add 1 heaping tablespoon flour (Sperry Drifted Snow), 1 even tablespoon corn starch, dissolved in milk; pour into 1 pint boiling milk and cook until thickened; let cool and flavor with extract of orange; pour into a baked crust; beat whites of eggs to a stiff froth, add $\frac{1}{2}$ cup sugar, flavor with orange; spread on top; brown in oven.

—Mrs. J. M. Howe.

Raisin Pie

One and one-half cups raisins, $\frac{1}{2}$ cup sugar, 1 cup water, 1 tablespoon corn starch, dissolved in $\frac{1}{2}$ of the water; cook until a little thick, then add juice and grated rind of 1 lemon. Bake with 2 crusts.

—Mrs. Hutchison.

Strawberry Pie

Two eggs well beaten, 1 cup cream (small), $\frac{1}{2}$ cup sugar, good measure, 1 tablespoon flour (Sperry Drifted Snow), 1 box or more of berries.

—Mrs. E. J. Ruenitz.

Sour Cream Pie

One cup sour cream, 1 cup sugar, yolks 2 eggs, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves; bake in 1 crust; use whites of eggs for meringue.

—Nellie M. Schultz.

Rhubarb Pie

Two cups rhubarb, cut in pieces, 1 cup sugar, 1 egg, 2 tablespoons each of butter and flour (Sperry Drifted Snow), $\frac{1}{8}$ teaspoon lemon juice.

—Mrs. L. E. Rowe.

Lemon Pie

Juice and a little of the grated rind of $1\frac{1}{2}$ lemons, 1 cup sugar, heaping, yolks of 3 eggs and white of 1, $1\frac{1}{2}$ tablespoonful (large) corn starch, butter size of walnut, water $1\frac{1}{2}$ cups; bake slowly in crust. Make meringue of remaining egg whites beaten stiff, folding in 2 tablespoonfuls sugar. Cool pie before putting on meringue. —Mrs. Winget.

Squash Pie

Cook hubbard squash and put through a collander; for each pie take 1 cup squash, $\frac{1}{2}$ cup sugar, 1 teaspoonful each of cinnamon, cloves and salt, $1\frac{1}{2}$ cups rich milk, 1 large (or 2 small eggs, well beaten. Mix thoroughly and bake with under crust in a moderate oven. —Mrs. S. T. Allen.

Tartoni

One pint rich cream, 1 dozen macaroons, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 3 eggs. Boil sugar and water until it threads, beat yolks and whites of eggs separately, very light. Mix, then add hot sugar, gradually beating with egg beater until thick as cream; cool; add 1 teaspoon vanilla when ready to freeze, and 1 pint cream whipped stiff. Roll macaroons fine; put $\frac{1}{2}$ in bottom of 3-pint mould. Add tartoni preparation; put rest of crumbs on top and freeze. Let stand 4 hours.

—Mrs. Hermon.

Baked Apple Dumplings

Rich biscuit dough rolled almost as thin as pie crust; peel and remove core of small apples and fill apples with sugar; wrap in dough; lay in pan well buttered, smooth side up, with small piece of butter on top of each; sprinkle sugar over them and turn in 1 cup boiling water. Bake in moderate oven $\frac{3}{4}$ hour. They are fine plain or served with cream.

—Mrs. Barton.

Sponge Pudding

One-half cup flour (Sperry Drifted Snow), $\frac{1}{2}$ cup sugar, 1 pint milk; mix sugar and flour with a little milk, heat remainder of milk, stir in flour and sugar; boil until it thickens, add $\frac{1}{4}$ cup butter; separate 5 eggs; stir hot mixture into the beaten yolks, beat whites very stiff, add last. Put in pan of water, bake 30 or 40 minutes. To be eaten with sweet cream.

—J. C.

Apple Snow

One cup sugar, white of 1 egg, 2 apples, grated; beat $\frac{1}{2}$ hour.
—Nellie M. Schultz.

Orange Charlotte

One-third box gelatine, 1-3 cup cold water, 1-3 cup boiling water, 1 cup sugar, juice 1 lemon, 1 cup orange juice and pulp, whites of 3 eggs; pour cold water on gelatine, let stand 5 minutes, then add boiling water. When dissolved add lemon and orange juice and let cool. When it begins to set add beaten whites of eggs; beat and pour into moulds lined with sections of orange. With 3 yolks make a soft custard, using 3 tablespoons sugar, $1\frac{1}{2}$ cups milk, 1 teaspoon vanilla and a pinch of salt; pour this over the charlotte when ready to serve.
—Mrs. T. H. Powell.

Brown Betty

One cup bread crumbs (center of dry loaf), 2 cups chopped tart apple, $\frac{1}{2}$ cup sugar, 1 tablespoonful butter, 1 small teaspoonful cinnamon. Put in baking dish, alternating layers of apples and crumbs with butter and cinnamon on top layer; bake slowly $\frac{3}{4}$ hour in covered dish. Uncover for last 15 minutes. Serve warm or cold, with cream or without.
—Miss Jeanette Hammer.

Poor Man's Pudding

One cup brown sugar, 1 cup sour milk, 1 cup raisins, 1 cup flour (Sperry Drifted Snow), 1 teaspoonful soda dissolved in a little hot water; steam 3 hours.

Lemon Sauce

One cup sugar, 1-3 cup butter, 1 lemon juice and grated yellow rind, 1 egg, 3 tablespoons of boiling water; beat butter and sugar together until creamy, then add egg, well beaten, then lemon, and lastly boiling water; keep in double boiler until time to serve so as to keep it hot.

—Mrs. Maud Berg.

Black Pudding

Two cups chopped light bread, $\frac{1}{2}$ cup chopped suet, $\frac{1}{2}$ cup molasses, 1 egg, 1 cup raisins, 1 cup sweet milk, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon powdered cloves, 1 teaspoon cinnamon, a pinch of salt and mace; steam 2 hours. Serve with hot sauce.
—Mrs. H. L. Putnam.

Ambrosia

One rounded tablespoon of gelatine, dissolved in $\frac{1}{2}$ cup water; stir over fire until dissolved; remove from fire and add $\frac{1}{2}$ cup cold water, whites of 4 eggs, add a little salt and beat until very stiff; pour cool gelatine over beaten whites and beat all together thoroughly; add 1 cup granulated sugar, 1 teaspoon almond flavor, divide mixture into 3 equal parts, color 1 part pink and spread over bottom of moulding dish; sprinkle with chopped walnuts, then spread the part to be left white, and sprinkle with more nuts; then color the remaining part green and put on top; allow to harden and serve in slices as brick ice cream, with cream or custard dressing.

—Mrs. G. W. Russell.

Delicious Bread Pudding

One cup of ground bread crumbs soaked in 1 pint milk, 1 cup of ground walnuts, $\frac{1}{2}$ cup of raisins, 2 tablespoons butter (melted), 2 tablespoons sugar, $\frac{1}{2}$ teaspoon baking powder, 2 eggs, beaten separately; bake slowly in moderate oven 20 minutes; serve hot with caramel sauce.

—Mrs. O. V. Pratt.

Soft Custard

Two cups milk, 3 egg yolks, $\frac{1}{4}$ cup sugar, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla; heat milk in a double boiler; mix the egg yolks with sugar and salt; pour hot milk over this mixture and return to double boiler and cook until custard coats spoon, stirring constantly; strain and flavor. If custard curdles pour in cold dish and beat vigorously with Dover egg beaten.

—Mrs. P. F. Hill.

Chocolate Pudding

One pint milk, 1 egg, 3 tablespoons each of sugar and grated chocolate and 2 tablespoons corn starch, beaten together, and stirred into milk just before it boils. It is improved by adding nuts.

—Mrs. Myrtle Hutchison.

Dessert Crumb Torte

One cup dates cut in two, $\frac{1}{2}$ cup English walnuts cut in large pieces, 4 tablespoons bread crumbs, small teaspoon baking powder in the bread crumbs, 3 eggs beaten separately, $\frac{1}{2}$ cup sugar; mix fruit, sugar and bread crumbs, fold in eggs, the whites beaten stiff, last; bake in slow oven about 20 minutes. Serve with whipped cream.

—Mrs. Schuster.

Cup Custard

One quart scalded milk, 4 to 6 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoonful salt, grating of nutmeg. Mix eggs slightly, stir in sugar and salt, then slowly the hot milk; when sugar has dissolved pour into cups. Grate nutmeg over each cup; set cups in pan of hot water and bake in moderate oven until a pointed knife inserted in custard comes out clean.

—Mrs. P. F. Hill.

Caramel Custard

One-quarter cup sugar, $\frac{1}{8}$ teaspoon salt, 2 cups hot milk, $\frac{1}{2}$ teaspoon vanilla, 2 beaten eggs. Melt sugar in smooth frying pan (without water), stirring constantly to keep from burning; add slowly to scalded milk; cook until sugar melts; pour slowly over the beaten eggs and flavor; pour in buttered dish and bake as baked custard.

—Goldie Perkins.

Carrot Plum Pudding

One pound carrots, grated, $\frac{1}{2}$ pound suet, chopped fine, 8 tablespoons flour (Sperry Drifted Snow), 4 tablespoons sugar, $\frac{1}{2}$ pound seeded raisins, $\frac{1}{2}$ pound currants, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, a pinch of salt; steam 3 hours. This will serve 8 persons.

—Mrs. E. B. Shaffner.

Cottage Pudding

Three-quarters tea cup sugar, butter size of an egg, creamed, 1 egg beaten, $\frac{1}{2}$ cup sweet milk, 1 cup flour (Sperry Drifted Snow), 1 heaping teaspoonful baking powder. Bake in deep pan and serve with common or other sauce.

—Mrs. G. A. Atkinson.

Custard Souffle

Three tablespoons butter, $\frac{1}{4}$ cup flour (Sperry Drifted Snow), 1 cup scalded milk, 4 eggs, 1 extra white, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon vanilla; melt butter, add flour and gradually hot milk; when well thickened pour on to yolks of eggs beaten until thick and lemon-colored, and mixed with sugar; cool and cut and fold in whites of eggs, beaten stiff and dry. Turn into buttered pudding dish and bake from 30 to 35 minutes in slow oven; take from oven and serve at once; if not served immediately it is sure to fall; serve with hard or creamy sauce.

—Eva M. Russell.

Cold Rice Pudding

One-half cup rice, cooked in a pint warm water, then add 1 pint milk and cook a few minutes, a little salt, yolks of 3 eggs, beaten well with 5 tablespoons of sugar (add this while boiling); let it cook and come to a cream; flavor; beat the whites of 3 eggs with 6 tablespoons of sugar to a stiff froth, flavor; spread on pudding and brown. Serve cold. Better if put on ice.

—Iva Blossom.

Carrot Pudding

One cup grated raw carrots, 1 cup grated raw potatoes, 1 cup sugar, 1 cup flour (Sperry Drifted Snow), $\frac{1}{4}$ cup melted butter, 1 rounding teaspoonful soda, 1 rounding teaspoonful cinnamon, 1-3 teaspoonful cloves, 1-3 teaspoonful salt, $\frac{1}{4}$ teaspoonful mace or nutmeg, 1 cup of chopped raisins or any fruit. Steam 3 hours, serve with Ohio sauce.

—Mrs. Lockwood.

Ohio Sauce

Cream $\frac{1}{2}$ cup of butter, add gradually 1 cup light brown sugar; when creamy add 4 tablespoonfulls of stoned dates and 2 tablespoonfulls of nuts chopped together, $\frac{1}{2}$ teaspoonful of lemon extract.

—Mrs. Lockwood.

Date Pudding

One cup bread crumbs, 1 cup dates, 1 cup walnut meats, all ground fine, 1 cup sugar, 1 egg, well beaten, 1 tablespoon milk, a little salt, one teaspoon baking powder; mix well; set dish in hot water and bake 40 minutes in slow oven. Serve with whipped cream.

—Mrs. H. W. Witten.

Fruit Pudding

One cup nuts, 1 cup dates, 1 cup flour (Sperry Drifted Snow, 1 cup sugar, 3 eggs, 1 teaspoon baking powder; bake; cut as you would cake, in slices, and serve with whipped cream, fruit over each slice.

— Iva Blossom.

Date Pudding

One pound dates, $\frac{1}{2}$ pound figs, cut fine, $\frac{1}{4}$ pound suet, chopped, 1 cup brown sugar, $\frac{1}{2}$ cup milk, 1 cup bread crumbs, 2 eggs, salt to taste, mix well and steam 3 hours; serve hot with any preferred sauce. This is an inexpensive substitute for plum pudding; is more easily digested and quite as good.

—Mrs. Arthur B. Shaffner.

Date Pudding

One cup sour milk, 2-3 cup sugar and molasses, mixed, 1 tablespoon melted butter, 1 pound of dates, stoned and cut fine, 2 cups Sperry graham flour, 1 teaspoon soda and pinch of salt. Steam for 2 hours and then put in oven for about 15 minutes. Serve with hard sauce or any pudding sauce.

—Mrs. E. E. Olmstead.

Steamed Graham Pudding

One-half cup molasses, $\frac{1}{2}$ cup sugar, 1 cup raisins, $\frac{1}{2}$ cup sweet milk, butter size of an egg, spice to taste, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, $1\frac{1}{2}$ cups Sperry graham flour; steam 2 hours.

—Mrs. Hetzel.

Lemon Foam

One cup boiling water, 1 cup sugar, juice of a lemon and the white of one egg, beaten stiff, 1 large tablespoon corn starch wet with cold water. Mix the water, sugar and corn starch together; set upon stove and stir until clear, add juice of lemon and beat in the stiffly beaten white of egg. Do not be afraid to boil well and stir constantly; pour into mould.

Sauce

Take yolk of the egg, stir in a little sugar and $\frac{1}{2}$ cup of milk; put over the fire and stir until thick, but do not let boil.

—Mrs. Rogers.

Marlborough Tarts

Four large, tart apples, grated, 2 lemons, juice and grated rind, 2 cups granulated sugar, 4 eggs (yolks only), 2 tablespoons melted butter, $\frac{1}{2}$ grated nutmeg, salt. Mix grated apples, juice and grated rind of lemons, sugar, nutmeg, salt and butter together, then add yolks of eggs, well beaten; line patty pans with rich pastery, fill, not too full, with mixture. Bake in as hot oven as for pies. Will make 3 dozen.

—Mrs. M. Berg.

Raisin Puffs

One-half cup sugar, 1 egg, $\frac{1}{2}$ cup sweet milk, butter size of an egg, 2 teaspoons baking powder, $\frac{1}{2}$ cup raisins, flour (Sperry Drifted Snow); put in cups and steam; serve with cream and sugar.

—Mrs. J. M. Howe.

Plum Pudding

One cup suet, cut fine, $\frac{3}{4}$ cup of dark molasses, 1-3 cup of sugar, 1 cup milk, 1 teaspoon baking powder, 1 teaspoon cinnamon, 1 cup raisins, 1 cup currants, 3 cups flour (Sperry Drifted Snow), steam 3 hours.

Sauce

One cup brown sugar, 1 teaspoon butter, $1\frac{1}{2}$ cups water, 1 tablespoon corn starch; flavor with vanilla. A little cream added just before serving will improve it.

—Christine Mac Donnell.

Spanish Cream

Dissolve $\frac{1}{2}$ box gelatine in 1 quart milk, occasionally stirring while bringing to the boiling point, then stir in 1 cup sugar and the yolks of 3 eggs; have ready the whites of the eggs, beaten to a stiff froth; flavor the custard with vanilla and pour it at the boiling point over the whites and stir hard. Let stand $\frac{1}{2}$ day to mould, in the ice chest if possible. To be eaten plain or with whipped cream.—Mrs. C. E. Casey.

Cold Cabinet Pudding

Soak $\frac{1}{4}$ box gelatine in $\frac{1}{4}$ cup cold water, beat yolks of 3 eggs; boil 1 pint milk, add $\frac{1}{4}$ cup sugar, pinch salt; pour in milk and cook like custard; add to soaked gelatine and strain. Put a layer of lady fingers that have been soaked in custard in bottom of dish, then layer of macaroons; also soaked in custard; continue until mould is full; put in cold place and serve with whipped cream.

—Mrs. F. B. Wheat.

MEMORANDA

BREAD, MUFFINS, BISCUITS AND

Brown Bread

One cup corn meal, 1 cup graham flour (Sperry Graham), $\frac{1}{2}$ cup white flour (Sperry Drifted Snow), 1 teaspoon salt, 1 teaspoon soda; mix together and add $\frac{1}{2}$ cup molasses, 1 cup milk, sour preferred, raisins; steam 2 hours; 1 pound baking powder cans well greased and filled about $\frac{1}{2}$ full would be suitable.

—Susie Smith.

Breakfast Rolls

One pint bread sponge, 1 pint of milk or water, $\frac{1}{2}$ tea cup shortening, small cup sugar, 1 teaspoon salt, flour (Sperry Drifted Snow), enough to mix a soft dough; knead hard and set in a cool place until bed time; mould into biscuits and put into pan so they will not touch and let stand until morning. Bake in a quick oven.

—Mrs. J. H. Paulin.

Three-Day Biscuit

At noon put a cake yeast in a cup of cold water; at evening stir in flour (Sperry Drifted Snow), to make a batter. Put in large vessel and let rise over night. In morning add 1 cup soft lard, 2 cups water, 1 cup sugar, 1 teaspoonful salt; mix in flour until it will not stick to the hands; let rise until night; pinch off biscuit size of walnut; if you like crust flatten to $\frac{3}{8}$ inch thick. Let rise until morning and bake 20 minutes. Work down remaining dough and in evening pinch off more to rise for next morning; keep left-over dough in cold place, as it is good until used.

—Mrs. F. W. Fahs.

Dumplings

Two cups of flour (Sperry Drifted Snow), 1 cup of sweet milk, 2 teaspoonfuls baking powder, 1 teaspoon salt; boil 7 minutes with lid on. The secret of light dumplings is, before putting them in, put in plenty of cold water 'n gravy to stop boiling; then place dumplings. This gives them time to raise and cook inside.

—Mrs. Cornelia Bolton.

Steam Corn Bread

Two cups sour milk, 2 cups yellow corn meal, 1 cup brown flour (Sperry Graham), 1 cup molasses, 1 level teaspoon soda, and salt; steam 3 hours.

—Mrs. Copper.

Chicken or Meat Pie Crust

Two cups of flour (Sperry Drifted Snow), 2 teaspoons of baking powder, 2 tablespoons of melted butter, $\frac{1}{2}$ teaspoon salt, 1 egg, beaten very light, $\frac{3}{4}$ cup of milk; sift baking powder and salt with flour, then add beaten egg, milk and melted butter; blend lightly with a fork. —Mrs. Franklin.

Date Bread

One cup graham flour (Sperry Graham), 2 cups white flour (Sperry Drifted Snow), 3 level teaspoons baking powder, 1-3 cup sugar, 2 level teaspoons salt, 1-3 pound dates, chopped fine, $1\frac{1}{2}$ cups of milk, 1 egg; mix all dry ingredients together, beat egg well, add milk and then fold in dry ingredients; bake 45 minutes in slow oven. This is sufficient for two loaves. —Mrs. Sayles.

Bran Bread

Two cups of bran (Sperry Bran Flakes), $1\frac{1}{2}$ cups graham flour (Sperry Graham), 2 cups sour milk, 1 teaspoonful of soda, dissolved in a little hot water and stirred into the milk, 1 large spoon of molasses, 1 cup of raisins, 1 teaspoon of salt; bake $1\frac{1}{2}$ hours in slow oven. —C. Belle Champlin.

Brown Bread

One cup wheat flour (Sperry Drifted Snow), 2 cups graham (Sperry Graham), 2 cups corn meal, 1 cup molasses, $3\frac{1}{2}$ cups sour milk, 1 teaspoon soda, salt; beat all together thoroughly and steam 4 hours, and bake about 15 or 20 minutes to dry it a little. —Mrs. G. A. Merrill.

Johnny Cake

One-half cup sugar, 1 cup flour (Sperry Drifted Snow), $1\frac{1}{4}$ cups corn meal, $1\frac{1}{4}$ cups sour milk, 1 teaspoon soda, 1 egg, salt and last add $\frac{1}{2}$ cup butter. —Mrs. Myrtle Hutchison.

Graham Bread

Three cups graham flour after it is sifted (Sperry Graham), $\frac{1}{2}$ cup sugar, 2 cups sour milk, 1 level teaspoon soda, 1 teaspoon salt; mix and put in pan; let rise 2 hours; bake 50 minutes in moderate oven. —Mrs. H. C. B.

Graham Bread

One cup sour milk, 2 cups graham flour (Sperry Graham), $\frac{3}{4}$ cup molasses; fill the cup with sugar, 1 teaspoon soda, salt; good half cup or more of seeded raisins or currants; about $\frac{1}{2}$ teaspoon baking powder; roll the raisins in a little white flour, steam $1\frac{3}{4}$ hours, then bake long enough to dry off; steam in baking powder or similar cans; put cloth over top of steamer before putting on cover.—Mrs. Todd.

Graham Bread

Two cups buttermilk, 1 teaspoon soda, pinch of salt, scant cup sugar, 2 cups graham (Sperry Graham), 2 cups white flour (Sperry Drifted Snow).
—Mrs. Hetzel.

Graham Nut Bread

Four cups graham flour (Sperry Graham), $2\frac{1}{2}$ cups wheat flour (Sperry Drifted Snow), 1 cup brown sugar, 2 eggs, 1 teaspoon salt, 3 cups sour milk, 2 teaspoons soda, 1 cup broken walnuts.—Prize winner in Chicago Tribune.

Nut Bread

One cup sugar, 1 cup sweet milk, 1 egg, 3 cups flour (Sperry Drifted Snow), 1 cup nut meats, 4 teaspoons baking powder, salt; let rise 20 minutes, not less; bake in moderate oven.
—Mrs. Rogers.

Nut Bread

Mix 1 cupful luke-warm, either oatmeal or cream of wheat mush left from breakfast (I like the oatmeal best), $\frac{1}{4}$ cupful of brown sugar, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter; then add $\frac{1}{4}$ of yeast cake dissolved in $\frac{1}{4}$ of a cupful of luke-warm water and flour (Sperry Drifted Snow), to knead; cover and let rise over night; in the morning cut down and knead into it 1 cupful English walnuts, cut into pieces; shape into loaf and put into buttered bread pan. Let rise and bake in moderate oven.
—Mrs. Boicourt.

Nut Bread

One cup white flour (Sperry Drifted Snow), 2 cups Sperry graham flour, $\frac{1}{2}$ cup brown sugar, 1 teaspoon salt, 2 teaspoons baking powder; mix together and with enough milk to make a stiff batter, and bake 40 minutes in a moderate oven.
—Mrs. F. O. Hubbell.

Salt Raising Bread

Scald a teacup of sweet milk, stir in corn meal until thick as gruel or a little thicker; at noon the day before you want to bake bread, put it in a can, put on the cover and stand it in a warm place until light; in the morning take water as hot as can and not scald, put in a pinch of salt, 1 of soda, and a little sugar, and the rising, then stir in flour (Sperry Drifted Snow), until stiff as can well stir with a spoon and set to rise; when light, which will be in a few minutes, make into dough and put in pans, and as soon as light bake quickly.

—Mrs. E. B. Shaffner.

Rolls

One cake compressed yeast dissolved in $\frac{1}{2}$ cup lukewarm water; 1 pint milk scalded and cooled, 3 pints sifted flour (Sperry Drifted Snow), 2 tablespoons of sugar, 4 tablespoons shortening, melted, 1 tablespoon salt; mix all ingredients thoroughly, adding yeast last; beat well; let rise until quite light, or about $2\frac{1}{2}$ hours; roll out and cut into rolls. Let rise and bake.

—Mrs. J. W. Sedwick.

Biscuits

One pint flour (Sperry Drifted Snow), $\frac{1}{2}$ pint sour milk, 2 rounding tablespoons suet, 1 rounding teaspoon baking powder, 1 level teaspoon salt, $\frac{1}{2}$ teaspoon soda; sift the flour, baking powder and salt together into the mixing bowl; dissolve the soda in the milk; heat the suet in the pan you intend baking them in, leaving enough in the pan to turn the biscuit in; make a hollow in the flour and pour in the milk and soda and suet; mix with a fork until stiff enough to put on the bread board; knead as little as possible to make it smooth enough to roll. Cut out, turn in suet, and bake until brown; about 20 minutes usually.

—Mrs. R. C. O'Haver.

Muffins—One Dozen

Two eggs, 2 tablespoons sugar, 4 tablespoons melted shortening, $\frac{1}{2}$ tablespoon salt, 1 cup sweet milk, 2 cups graham flour (Sperry Graham), sifted, 2 teaspoons baking powder, slightly heaping.

—Mrs. R. C. Barrett.

Baking Powder Pan Cakes

Beat one egg well, add 1 cup cold water, 1 teaspoon melted butter or Crisco, 1 heaping cup flour (Sperry Drifted Snow), sifted, with 1 heaping teaspoon baking powder and $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar or honey; beat well.

—A. Y. Soule.

Delectable Rice Muffins

One cupful of boiled rice, 1 cupful of sweet milk, 2 eggs, well beaten, 5 tablespoons melted butter, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful sugar, 3 teaspoonfuls baking powder, $1\frac{1}{2}$ cupfuls of flour (Sperry Drifted Snow), mixed into soft batter; stir lightly and thoroughly and drop into hot muffin rings.

—Mrs. F. J. Perry.

Waffles

One pint sour milk stirred over night with nearly a quart of flour (Sperry Drifted Snow), and 4 tablespoons melted butter. In the morning add a small teaspoon soda dissolved in a little hot water, then 2 eggs beaten very light.

—Gertrude Kennedy.

Pop-Overs

One cup of flour (Sperry Drifted Snow), 1 cup of milk, $\frac{1}{4}$ teaspoon salt, 2 eggs; set pop-over cups on stove to heat; put flour in bowl, make a well in center; drop in salt and then unbeaten eggs; add milk, gradually stirring and widening circles from center; bake in buttered muffin pans or earthen cups for about 30 minutes.

—Mrs. P. L. Hill.

Muffins

One egg, 1 cup of milk, 2 tablespoons melted butter, 2 tablespoons sugar, 2 cups flour (Sperry Drifted Snow), 2 teaspoons of baking powder; beat 5 minutes; bake 20 minutes.

—Mrs. Geo. E. Haney.

MEMORANDA



CAKES, FILLINGS AND COOKIES

Potato Doughnuts

Three tablespoons Cottolene, $\frac{3}{4}$ cup sugar, yolks of 3 eggs, beaten with 1 white, 1 cup mashed potatoes, $\frac{1}{4}$ cup milk, $2\frac{1}{2}$ cups flour (Sperry Drifted Snow), 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon each salt and nutmeg.

—Miss Hammond.

Cup Cakes

One-half cup butter, 1 cup sugar, 1 cup sour milk, in which dissolve 1 even teaspoon soda, 1 cup chopped raisins, 1 teaspoon cinnamon, $1\frac{1}{2}$ teaspoon cloves, a little nutmeg, 1 egg, 2 cups flour.

—Mrs. G. A. Merrill.

Cookies

Two cups sugar, 1 cup butter, 1 quart flour (Sperry Drifted Snow), 2 eggs, $1\frac{1}{2}$ cup milk, good measure, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 teaspoon cinnamon. Add 1 cup of raisins, chopped fine, if desired. Roll very thin and bake in quick oven.

—Mrs. George E. Haney.

Oat Meal Cookies

One and one-half cups of sugar, $\frac{3}{4}$ cups of butter, $\frac{1}{2}$ cup of warm milk, 1 teaspoon of soda (mixed with the warm water), 1 cup of oat meal, 1 cup of raisins, $2\frac{1}{2}$ cups of flour (Sperry Drifted Snow), 1 teaspoon of cinnamon, 3 eggs, slightly heaping teaspoon baking powder.

—Mrs. George E. Haney.

Fine Cookie Recipe

Two cups brown sugar, 1 cup butter, 2 eggs, 4 tablespoons sweet milk, 1 teaspoon soda (dissolve soda in hot water) 1 cup raisins, 1 cup nuts, 1 teaspoon nutmeg, 1 quart of flour (Sperry Drifted Snow); dough must be very stiff.

—Mrs. John Bernhard.

Tea Cakes

Cream together 1 cup sugar and $\frac{1}{2}$ cup butter, add 2 eggs, yolks and whites beaten separately, $\frac{1}{2}$ cup sweet milk, 1 small teaspoon soda, $2\frac{1}{2}$ cups flour (Sperry Drifted Snow), 2 teaspoons baking powder, 1 cup chopped raisins, 1 cup chopped currants, 1 cup chopped walnuts; drop in pan with teaspoon and bake in moderate oven.

Oat Meal Cookies

One cup sugar, 1 cup shortening, 1 cup milk, 2 cups white flour (Sperry Drifted Snow), 2 cups Quaker or rolled oats, 1 teaspoon soda, 1 cup chopped raisins, 1 dozen chopped walnuts, 1 level teaspoon cinnamon, 1 level teaspoon cloves, a little salt; add the rolled oats the last thing. Drop on buttered tins and bake well.

—Mrs. S. T. Allen.

Cookies

One cup sugar, add $\frac{1}{2}$ a cup sour milk, to which has been added $\frac{1}{2}$ a teaspoonful soda, 1 egg, well beaten, 1-3 cup shortening, 1 teaspoonful baking powder, sifted with flour (Sperry Drifted Snow), to make soft dough; roll thin and bake in hot oven; chopped raisins, dates or nuts make a pleasing variety.

—Mrs. Stephenson.

Chocolate Cookies

Two cups sugar, 2 cups flour (Sperry Drifted Snow), $\frac{1}{2}$ cup melted cocoa, 1 cup nuts, 1 teaspoon vanilla, 1 teaspoon baking powder, 4 eggs; drop by spoonful in pan and bake.

—Iva Blossom.

Raisin Cookies

Two eggs, small cup shortening, large cup sugar, 1 cup rolled oats, 1 cup chopped raisins, 2 cups sifted flour (Sperry Drifted Snow), $\frac{1}{2}$ a cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cinnamon; drop on greased pan and bake in slow oven.

—E. L. W.

Oat Meal Cookies

Two cups flour (Sperry Drifted Snow), 2 cups rolled oats, 2 eggs, 1 cup chopped nut meats, 1 cup chopped raisins, 1 teaspoon nutmeg, 10 teaspoons sweet milk, 1 teaspoon soda, 1 cup sugar, $\frac{3}{4}$ cup shortening, pinch of salt; roll thin and bake slowly. These will keep a long time.

—Mrs. Lydia McMillan.

Cookies

One cup butter, 2 cups sugar, 5 cups flour (Sperry Drifted Snow), 3 eggs, beaten light, 6 teaspoonsful sour milk, small teaspoonful soda, dissolved in the milk. Stir the butter and sugar together until light, then add eggs and flavoring, then the milk, then the flour. Roll thin and bake quickly.

—Mrs. Lydia McMillan.

Ginger Snaps

One teaspoon soda, 1 teaspoon ginger, 3 tablespoons hot water, 4 tablespoons lard; put all these ingredients in a cup and fill the cup with New Orleans molasses. Add flour (Sperry Drifted Snow), enough to roll; cut with biscuit cutter and bake in quick oven.

—E. M. A.

Cookies

Two cups sugar, 1 cup shortening, 1 cup sour milk, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon vanilla or nutmeg, flour (Sperry Drifted Snow), to make white dough.

—E. M. A.

Hermits

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 1 cup chopped raisins, 1 cup chopped nuts, 2 cups flour (Sperry Drifted Snow), 2 cups Quaker oats, 1 teaspoon vanilla. Drop on buttered pans and cook with slow fire.

—Mrs. Sayles.

Rolled Oats Macaroons

One well beaten egg, $\frac{1}{2}$ a teaspoon melted butter, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{4}$ cups rolled oats (uncooked); mix all together and drop on buttered pan. Bake in moderate oven.

—Mrs. Boicourt.

Oat Meal Cookies

One cup white sugar, $\frac{3}{4}$ cup butter and lard mixed, pinch of salt, 2 eggs, 1 cup oatmeal, 2 cups flour (Sperry Drifted Snow), 1 teaspoon cinnamon, 1 teaspoon soda, dissolved in 3 tablespoons hot water and let cool, 3 tablespoons cream, sweet or sour, 1 cup raisins, 1 cup nuts. Drop with teaspoon on to buttered pan and bake in moderate oven.—E. M. A.

Mocha Drops

Two eggs, well beaten, add gradually 1 cup sugar and beat 10 minutes; 1 cup flour (Sperry Drifted Snow), 1 teaspoon baking powder; sift together 3 times, add $\frac{1}{2}$ cup boiling water; bake in shallow pan $\frac{1}{2}$ hour. Cut cake in squares and roll in mixture made as follows: Two cups powdered sugar, $\frac{1}{2}$ cup melted butter; mix well and moisten with milk enough to spread easily over the squares, then roll in well roasted peanuts, ground fine.

—Mrs. Myrtle Hutchison.

Nut Bars

One egg, 1 cup medium brown sugar, 1 cup chopped English walnuts, 5 level tablespoons of flour (Sperry Drifted Snow), large pinch of soda, pinch of salt. Stir all together and bake in moderate oven for about 25 minutes; spread batter in pans and cut in squares when cool.

—Gertrude Kennedy.

Oatmeal Cookies

Two cups sugar, 3 cups oatmeal, 2 cups flour (Sperry Drifted Snow), 1 cup seeded raisins, cut in pieces, 5 tablespoons sweet milk, 1 teaspoon cinnamon, 1 teaspoon soda, 2 eggs, 2-3 cup melted shortening. Drop by tablespoonfuls in greased pan; bake slowly.

—Anna Kennedy.

Mackinaw Cookies

Two cups dark molasses, 2 cups brown or white sugar, 1 cup lard, 1 cup butter, 1 tablespoon ginger; put on stove, let come to a boil; be sure and let get cold, then add $\frac{1}{2}$ nutmeg, 2 tablespoons cinnamon, 2 tablespoons of soda, dissolved in 1 cup of cold water, and 4 well beaten eggs; flour (Sperry Drifted Snow), enough to roll, but not too thin. Bake quickly in hot oven.

—Christine MacDonnell.

Doughnuts

One flour sieve of flour (Sperry Drifted Snow), $\frac{1}{2}$ teaspoon salt, 1 tablespoon lard, 1 teaspoon of soda, $1\frac{1}{2}$ cups of sugar, 2 large or 3 small eggs, sour milk; sift flour in bowl, make a hole in center and put in salt, lard, soda, sugar and eggs, without beating; mix with hands until thoroughly mixed, then put in sour milk to moisten; roll and fry in Crisco. Fry a few first day; put dough in pan and cover with wet cloth and fry each day. Keep dough in cool place.

—Mrs. C. Bolton.

Nut Patties

Beat 1 egg until light, add gradually 1 cup of powdered sugar and beat until very light, add 5 tablespoons of flour (Sperry Drifted Snow), 1 cup of finely chopped nut meats and stir thoroughly. Drop by spoonfuls on greased tins and bake in a quick oven.

—Grace H. Paulin.

Doughnuts

Two level cups flour (Sperry Drifted Snow), sifted with $\frac{1}{2}$ teaspoon salt, 3 level teaspoons baking powder, and $\frac{1}{2}$ teaspoon each of nutmeg and cinnamon. Beat 2 eggs thoroughly, add 1 cup sugar and beat again. Add to the eggs and sugar 1 cup warm mashed potato to which has been added 3 teaspoons shortening. Next add $\frac{1}{4}$ cup milk to egg and potato and work into prepared flour. A little more flour must be used on board, but the dough will be soft. Work lightly, roll $\frac{1}{2}$ inch thick, and fry in deep Cottolene. Turn as soon as they rise to the top, and turn several times while frying. About 3 dozen.

—Maude M. B. Scudder.

Doughnuts

One cup sugar, 1 cup milk, 3 eggs, 2 heaping teaspoons baking powder; put eggs in pan, beat slightly, stir in sugar, milk, add flour (Sperry Drifted Snow), sifted with baking powder enough to enable the spoon to almost stand upright in dough. Drop from spoon into hot lard about a teaspoonful at a time. When cold roll in confectioner's sugar.

—Mrs. Forrest Casey.

Devil's Food

Two cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, beaten separately, 1 square sweet chocolate, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ level teaspoon soda; dissolve chocolate in $\frac{1}{2}$ cup hot water, 1 teaspoonful vanilla, 2 cups flour (Sperry Drifted Snow).

—Mrs. J. L. Hisey.

Chocolate Filling

One cup sugar, $\frac{3}{4}$ cup grated unsweetened chocolate, 3 tablespoons sweet milk, yolk of 1 egg; cook until thick.

—Mrs. A. M. Perkins.

Frosting

One cup powdered sugar, butter size of walnut, $1\frac{1}{2}$ teaspoons warm water, $1\frac{1}{2}$ teaspoons cocoa; for plain frosting leave out cocoa and flavor with vanilla.—Mrs. A. A. Hyde.

Fruit Cake

One cup brown sugar, 1 egg, butter the size of an egg, 1 cup cream, 1 teaspoon soda, 1 teaspoon cinnamon, small teaspoon nutmeg, 2 cups flour (Sperry Drifted Snow), 1½ cups raisins; this will make one good-sized loaf.

—Edith M. Austin.

Iceing—Uncooked

Three cups powdered sugar, 2 slightly rounding tablespoons butter, cream well, then add 4 teaspoons burnt sugar and enough cream to make thick iceing; sprinkle with crushed walnut meats.

—Mrs. Hogeboom.

Hard Sauce

One and one-half cups sugar, ½ cup butter, ½ cup cream or milk. Formula: Let butter soften, not melt; beat with Dover egg beater in bowl until stiff and fluffy.

—Mrs. Copper.

Caramel Sauce

Two cups sugar, 2-3 cup butter; place in stew pan and boil until brown, add 1½ cups hot water and thicken with 1½ tablespoons corn starch, dissolved in same quantity of water.

—Mrs. O. V. Pratt.

Common Sauce

One-half cup sugar, 1 tablespoonful flour (Sperry Drifted Snow), 1 piece butter; add boiling water and boil until clear and flavor with vanilla.

—Mrs. G. F. Atkinson.

Ginger Bread

One-half cup of sugar, ½ cup of molasses, ½ teaspoon of salt, nutmeg, cinnamon, ginger, ½ teaspoon soda in cup of hot water, ¼ cup melted lard, 1 egg, 1½ cups flour (Sperry Drifted Snow).

—Gertrude Kennedy.

Spice Nut Cake

One cup brown sugar, ½ cup shortening, ½ teaspoon each of cinnamon, cloves and nutmeg, 1 cup sour milk, 1 level teaspoon soda, 1¾ cups flour (Sperry Drifted Snow), 1 egg creamed with the sugar and butter, 1 cup nuts, ½ cup raisins; bake in layers and put together with boiled icing.

—Mrs. Schuster.

Cream Cakes

One cup cream, 1 cup sugar, 1 teaspoon salt, 3 eggs, leaving out 1 white if you wish to frost cakes, 2 cups flour (Sperry Drifted Snow), 2 teaspoonsful baking powder, 1 tablespoonful vanilla. Beat cream stiff with Dover egg beater, beat in the salt and sugar, add 1 egg at a time, without beating separately; stir in flour and vanilla with spoon; bake in small cake tins.

—M. M. H.

Coffee Cakes

One egg, beat it, add $\frac{1}{2}$ cup sugar, beat it; $\frac{1}{2}$ cup sour cream, beat it; add $1\frac{1}{4}$ cup sifted flour (Sperry Drifted Snow), 1 teaspoon baking powder, pinch of salt, pinch of soda, and beat thoroughly. The virtue of this lies in beating each ingredient thoroughly. Spread in pie tin, melted butter and sugar and cinnamon over top. Let stand about 10 minutes and bake.

—Grace H. Paulin.

Angel Cake

One cup of egg whites, $1\frac{1}{4}$ cup of granulated sugar, 1 cup flour (Sperry Drifted Snow), $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{2}$ teaspoon vanilla extract; sift flour 3 times, measure, set aside, add cream tartar to eggs and whip until very stiff, add sugar and fold in, then flavor and fold it lightly through. Put in moderately hot oven and here you must use judgment.

Brodrtorte

(Almond Cakes)

Six eggs, $\frac{1}{2}$ pound powdered sugar, 2 ounces grated rye bread, 4 ounces grated almonds, 2 ounces citron, cut in small pieces, $\frac{1}{2}$ wine glass of water, $\frac{1}{2}$ grated rind of lemon, salt, 1 teaspoonful baking powder. Mix grated bread, sifted with baking powder, add nuts, spices and salt. beat yolks of eggs with sugar; add water lastly; add whites beaten stiff; bake in slow oven 1 hour.

—Mrs. M. Berg.

Spice Cake

One and one-half cups of sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{4}$ teaspoon of cloves, $\frac{1}{4}$ teaspoon of allspice, 1 teaspoon of cinnamon; cream all together, then add 1 cup sour milk, in which dissolve a level teaspoon of soda, $2\frac{1}{2}$ cups of flour (Sperry Drifted Snow); raisins and nuts can be added. Bake in 2 layers and frost with white icing.—Christine MacDonald.

Sunshine Cake

Six eggs, 1 medium glass flour (Sperry Drifted Snow), $1\frac{1}{4}$ glasses of granulated sugar, 1 scant teaspoon cream of tartar, 1 pinch of salt, 2 teaspoons lemon juice, 1 teaspoon grated lemon rind or a teaspoon lemon or orange extract. Sift flour with cream of tartar and salt 6 times; sift sugar and put it back in sieve; separate eggs beat yolks to thick cream, put in lemon juice and flavor; beat whites to stiff froth, beat sugar into this a little at a time, then add yolks to whites, sift in flour and fold in whites of eggs slowly. Bake from 40 to 45 minutes. Don't grease pan. —Ruth Brown.

Potato Cake

One cup potatoes, boiled and mashed fine, 2 cups sugar, 1 cup butter, 4 eggs, 2 cups flour (Sperry Drifted Snow), $\frac{1}{2}$ cup milk, 4 tablespoons grated chocolate, 2 tablespoons baking powder, 1 teaspoon cloves, 1 teaspoon cinnamon and nutmeg, 1 cup walnuts; $\frac{1}{2}$ recipe makes 3 layers and full recipe makes 5 layers. —Mrs. E. S. Campbell.

Old-Fashion Ginger Bread

One-half cup brown sugar, fill cup up with molasses; 1 scant cup sour milk, 5 tablespoons melted shortening, $\frac{1}{2}$ tablespoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 level teaspoon soda, 1 egg. Start with 1 teacup flour (Sperry Drifted Snow), with soda sifted in, add enough flour to make a very soft batter; bake in slow oven.

—Mrs. Hogeboom.

Burnt Sugar Cake

Beat $\frac{1}{2}$ cup of butter to a cream, gradually add $1\frac{1}{2}$ cups sugar, then the yolks of 2 eggs, 1 cup of sweet milk, 2 cups of flour (Sperry Drifted Snow), 4 teaspoonsful of burnt sugar, 1 teaspoon vanilla, $\frac{1}{2}$ cup flour; beat the 2 whites of eggs well, put 2 teaspoons baking powder on the beaten whites and fold into cake; beat for 5 minutes. To burn sugar put 1 cup sugar in iron frying pan over fire, let burn until black, then add enough water to make a thick syrup. This makes enough syrup for several cakes. —Mrs. Hogeboom.

Chocolate Filling

Two cups powdered sugar, free from lumps, butter size of an egg, 4 teaspoons cocoa, 4 tablespoons hot water, 2 teaspoons vanilla. Beat to a cream. Don't cook.

—Susie Smith.

Apple Sauce Cake

One and one-half cups apple sauce, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups butter, 1 egg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $1\frac{1}{2}$ teaspoons soda, 2 cups flour (Sperry Drifted Snow), 2 cups raisins. This recipe makes a large cake. The apple sauce must be cool before being used.

—Mrs. Rogers.

Newport Cake

One-quarter cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ level teaspoons baking powder, sifted with 1 2-3 cups flour (Sperry Drifted Snow), 2 eggs, well beaten, 1 teaspoon flavoring; cream butter and sugar, add beaten eggs, then milk and prepared flour alternately; then flavoring. Beat thoroughly and bake in layers.

Buttermilk Spice Cake

One cup sugar, $\frac{1}{4}$ cup butter, 1 cup buttermilk, 1 cup chopped raisins, 1 rounding teaspoon soda, 1 level teaspoon each of nutmeg, cloves and cinnamon, 2 cups flour (Sperry Drifted Snow), measured before sifting; sift with the flour the soda and spices.

—Mrs. H. E. Howe.

Soft Ginger Bread

One and one-half tablespoonsful butter, heaping; $\frac{1}{2}$ cup of brown sugar, 2 eggs, 1 cup of molasses, 2 cups of flour (Sperry Drifted Snow), 1 cup of hot water, 1 tablespoonful of soda (put in the hot water), 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of ginger, 1 teaspoonful of allspice; melt butter and add sugar, eggs, molasses, flour containing the spices, then the hot water and soda; baking powder may be substituted for the soda if desired. Bake in moderate oven.

—Mrs. Geo. E. Haney.

Chocolate Raisin Cake

One egg, 1 cup sugar, 1-3 cup butter, 1 cup seedless raisins (cooked in enough water to have 1 cup of water left over), 2 cups flour (Sperry Drifted Snow), into which sift 1 teaspoon cream of tartar, 1 tablespoon cocoa, 1 teaspoon cinnamon, 1-3 teaspoonful ground cloves, 1 teaspoon soda in raisin water; add last 1 teaspoon vanilla and raisins dredged slightly with flour. Bake in 2 layers. Filling: One cup powdered sugar, 2 tablespoons cocoa; mix to right consistency with milk or cream.

—Mrs. Dalmazzo.

Cinnamon Drop Cakes

One-half cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, 2 cups flour (Sperry Drifted Snow), 4 level teaspoons baking powder, 2 level teaspoons cinnamon; cream butter and sugar, add well beaten eggs; sift dry ingredients and add to mixture, alternating it with the milk. Bake in well greased gem pans.

—Mrs. E. E. Olmstead.

German Coffee Cake

Two eggs, 1 cup sweet milk, 2 large tablespoons butter, 3 large tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 3 cups flour (Sperry Drifted Snow), 2 teaspoons baking powder; spread on buttered tins; over this sprinkle the following: Four tablespoons sugar, 2 tablespoons flour, 1 tablespoon butter, 1 tablespoon cinnamon.

—Mrs. Young.

Good Dark Cake

Boil for 5 minutes 1 cup brown sugar, 1 cup water and $\frac{1}{2}$ cup lard; let this cool; add 1 cup nuts, 1 cup raisins, 1 cup dates, 1 cup white sugar, 3 cups flour (Sperry Drifted Snow), 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon each cinnamon, cloves and nutmeg, 1 level teaspoon soda, dissolved in a little hot water, a pinch of salt; no eggs.

—Mrs. Copper.

Devil's Food

Two cups brown sugar, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup boiling water, 2 eggs, unbeaten, 3 tablespoons cocoa, 2 cups flour (Sperry Drifted Snow), 1 teaspoon vanilla, cream butter and sugar; add the sour milk, in which has been mixed the soda, then the boiling water, the unbeaten eggs, and the vanilla; beat well. Mix the cocoa with the sifted flour; bake in 2 layers, and put together with chocolate icing.

Icing—3 tablespoons butter, 3 squares of melted bitter chocolate, 3 cups powdered sugar, sifted, 6 tablespoons coffee, vanilla; knead butter into sugar, add hot coffee and melted chocolate; beat well; add vanilla and cool. Always soft and creamy.

—Mrs. John P. Holland.

Jam Cake

One-half cup butter, creamed with 1 cup of sugar; add $\frac{1}{2}$ cup of jam or jelly, 2 eggs, well beaten, $\frac{1}{2}$ cup sour milk, 1 level teaspoon soda, 2 cups flour (Sperry Drifted Snow); bake in 2 layers and put together with boiled frosting.

—Mrs. Lockwood.

Eggless, Butterless, Milkless Cake

Two cups brown sugar, 1 cup water, $\frac{1}{2}$ cup lard, $1\frac{1}{2}$ cup raisins, pinch of salt, 1 teaspoon each cinnamon, cloves and nutmeg; put together in pan and boil 3 minutes; when cool stir in 1 teaspoon soda, dissolved in hot water; add 2 cups flour (Sperry Drifted Snow), sifted with 1 teaspoon baking powder. Bake in slow oven.

—E. M. Austin.

Jelly Roll

Two eggs, 1 cup sugar, $1\frac{1}{2}$ cups hot water, 2 spoons baking powder, and flavoring. Beat eggs together very thoroughly, add sugar, then flour, which has been sifted with the baking powder 5 times; add hot water and extract; bake in moderate oven, turn on to damp cloth, spread with jelly and roll while hot.

—Mrs. Copper.

Mahogany Cake

One egg, 1 cup of sugar, $\frac{1}{4}$ cup of sour milk, 1 teaspoon of soda, 2 grated bars of chocolate, 1 cup of flour (Sperry Drifted Snow), $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of boiling water, 1 cup of chopped nuts, 1 teaspoon of vanilla extract.

—Mrs. G. W. Russell.

Luncheon Cake

Two cups flour (Sperry Drifted Snow), $\frac{1}{2}$ teaspoon salt, 2 rounded teaspoons baking powder; mix thoroughly, then rub in 2 tablespoons butter; beat 1 egg light and mix with 2-3 cup of sweet milk; moisten the flour with this and beat well. Spread the soft dough $\frac{1}{2}$ inch thick on a buttered baking pan; pare apples, cut in $\frac{1}{2}$ inch slices and arrange on top of cake, with core side down. Press them lightly into the dough and sprinkle with about 2 tablespoons of sugar and sprinkle over them ground cinnamon. Bake in quick oven about 25 minutes. Good served with any simple sauce flavored with cinnamon.

—Mrs. Dalmazzo.

Potato Flour Cake

Four eggs, 1 cup sugar, $\frac{1}{2}$ cup potato flour, 1 level teaspoon baking powder, flavoring; beat whites and yolks separately, a little salt in each, add $\frac{1}{2}$ the sugar to whites and $\frac{1}{2}$ to yolks; beat yolks 3 minutes; sift baking powder with flour; bake in 2 layers; line pans with oiled paper; bake in slow oven. Filling: Juice of 1 orange, 2 tablespoons melted butter, powdered sugar to thicken.

—Mrs. Wertz.

Ribbon Cake

Three-quarters cup flour (Sperry Drifted Snow), 2 cups white sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 5 eggs or 3 whole eggs well beaten, 3 teaspoons baking powder. Make 3 layers. Fruit part: Add to remainder of above $\frac{1}{2}$ cup chopped raisins or currants, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon baking powder, spice to taste. Make 2 layers. Place light on dark alternately, with boiled frosting between.

—Mrs. Todd.

Easy Sponge Cake

Beat 3 eggs 1 minute, add $1\frac{1}{2}$ cups sugar (beat 5 minutes), add 1 cup flour (Sperry Drifted Snow), beat 1 minute, $\frac{1}{2}$ cup cold water, add another cup flour, in which stir 2 teaspoons baking powder. Beat 1 minute. Bake slowly.

—Mrs. C. E. Casey.

Sponge Cake

Three eggs, 1 cup sugar, 1 cup flour (Sperry Drifted Snow), sifted several times, 1 teaspoon baking powder, 5 tablespoons hot water; beat yolks in mixing bowl until very light shade, gradually adding the sugar, then alternate the flour and hot water, beating constantly. Last add the beaten whites of the eggs, on which has been sprinkled the baking powder; fold this in carefully and turn into a sponge cake tin to bake. Do not light gas until a few minutes before placing cake in oven. Bake slowly for 40 minutes.

—C. Belle Champlin.

Snow Cake

One-half cup butter, 1 cup sugar; beat well together; $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon salt, 2 cups flour (Sperry Drifted Snow), measured after sifting, 1 rounded teaspoon baking powder, whites of 4 eggs beaten to soft froth. Sift baking powder and flour together 3 times. Beat until smooth.

—Mrs. Young.

Sour Cream Cake

Cream 1 cup sugar and $\frac{1}{2}$ cup butter, add 1 yolk of egg, well beaten, 1 cup sour cream, 2 cups flour (Sperry Drifted Snow), and 1 level teaspoon soda, sifted together 3 times, $\frac{1}{2}$ teaspoon salt, add beaten white of egg, 1 teaspoon vanilla. Makes good layer or loaf cake.

—Mrs. Hogeboom.

Nut and Raisin Loaf

One egg, 1 cup sugar, 1 cup milk, 3 cups flour (Sperry Drifted Snow), $\frac{1}{2}$ teaspoon salt, 4 level teaspoons baking powder, 1 cup chopped nuts, $\frac{1}{2}$ cup chopped raisins; mix and let stand 35 minutes; put in oven and bake 1 hour.

—Mrs. Samuel P. Morse.

Boiled Cake

One cup sugar, 1 cup water, 1 cup raisins, 2 squares Baker's Chocolate, grated, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup butter (scant), salt; put these ingredients into a saucepan and let them come to the boiling point slowly; allow to boil a few minutes, then remove from fire. When cool (not cold) sift 1 cup of flour with one level teaspoon of soda, stir well, then sift another cup of flour (without soda), stir well again and bake in a slow oven from 45 minutes to 1 hour. This also makes an excellent pudding when served warm with a sauce.

—Mrs. E. J. Bradshaw.

Blackberry Jam Cake

One cup sugar, 2-3 cup butter, 1 2-3 cups flour (Sperry Drifted Snow), 4 eggs, 1 nutmeg, grated, 1 level teaspoon soda, 4 tablespoons sour cream, 1 cup blackberry jam, 1 teaspoon alspice, 2 teaspoons cinnamon; put all together, stir slowly until mixed well; do not beat.

—Mrs. E. S. Campbell.

Icing

Three-quarters cup pulverized sugar, 1 teaspoon cocoa, wet with strong coffee to consistency to spread easily; add 4 drops vanilla.

Mocha Filling

Three cups powdered sugar, butter size of 2 eggs, 6 teaspoons cocoa, 6 tablespoons strong hot coffee, 3 teaspoons vanilla. Beat to a cream. For 2 layers. —Susie Smith.

MEMORANDA

CHEESE AND EGG DISHES

Rice and Eggs with Cheese Sauce

Butter a heavy baking dish and cover bottom with a $\frac{1}{2}$ inch layer of boiled rice; cover with a layer of hard boiled eggs, sliced; sprinkle with salt and paprika and moisten well with cheese sauce; cover this with another layer of rice twice as thick as the first; add a layer of sliced eggs, salt and paprika; add plenty of sauce and cover with a generous layer of buttered crumbs; bake. To make the sauce melt 2 tablespoons butter $1\frac{1}{2}$ tablespoons flour (Sperry Drifted Snow), $1\frac{1}{2}$ cups milk; when it boils add $\frac{1}{2}$ cup mild cheese, grated, and a rather high seasoning of salt and pepper.

—Eleanor Wertz.

Rice and Cheese

Butter baking dish and put layer of steamed rice; dot with butter and sprinkle with thin shavings of cheese; pepper and salt and repeat until desired amount is used. Pour milk to $\frac{1}{2}$ depth of bake dish and cover with buttered cracker crumbs and bake until cheese melts. —Mrs. P. F. Hill.

Corn Cheese

One cup yellow corn meal to full quart boiling water, stirring meal gradually into water; add 1 large onion, cut fine, and cook for an hour or more; cut $\frac{1}{2}$ pound cheese (eastern preferred), fine, and add a few minutes before taking up, stirring in well; salt to taste. Chopped olives are also an addition. Serve hot or cold. If the mush is made a little thinner it is fine served on toast like rarebit.

—A. Y. Soule.

Plain Omelette

One-half dozen eggs, beaten separately; beat whites quite stiff; mix with 1 tablespoonful milk for each egg; salt and pepper; pour into a hot buttered skillet and bake in oven until set and brown; fold over and serve immediately.

—Mrs. Tait.

Eggs a la Martin

Six eggs, $\frac{1}{2}$ pint white sauce; put $\frac{1}{2}$ the sauce in baking dish; break the eggs in; put in balance of sauce; cover with grated cheese; put in oven until cheese is melted.

An Omelette that Will Not Fail

Cook an even teaspoonful of corn starch in a teaspoonful of butter until smooth, adding salt, pepper and a cup of milk; when it is thick remove from fire; beat 2 eggs, add to the corn starch and pour into a well buttered omelette or frying pan. Cook in the usual way. —Lulu Dalmazzo.

Cheese Pudding

Cut bread $\frac{1}{2}$ inch thick and cheese $\frac{1}{2}$ inch thick; make into square sandwiches; line a pudding dish with same; beat 3 eggs, add 2 cups milk, salt to taste; pour over and bake 20 minutes. —Mrs. Martin.

Baked Eggs with Pimiento Potatoes

Two cups hot riced potatoes, 3 tablespoonfuls butter, $\frac{1}{2}$ cup rich milk, 1 teaspoon salt, 2 sifted canned pimientos, 6 eggs; beat together the potatoes, milk, butter, salt and pimientos until blended; pile on a buttered, fireproof dish; make 6 indentations and into each break one egg. Dust with salt and pepper and dot with batter; bake until the eggs are set.

Woodchuck

One can tomatoes, 1 pound American cheese, 2 eggs, 2 tablespoons butter, salt, pepper, paprika; heat tomatoes and butter and season to taste with salt, pepper and paprika; then add cheese, cut into small pieces, and stir until thoroughly melted; when smooth stir in the well beaten eggs and remove from fire at once. Serve on crackers or toast. —Mrs. Will Marks.

Cheese Fondue

One cup scalded milk, 1 cup soft stale bread crumbs, $\frac{1}{4}$ pound mild cheese, cut in small pieces, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, 3 egg yolks and whites, beaten stiff; mix first 5 ingredients, add yolks, beaten until lemon color; cut and fold in whites of eggs; pour into buttered bake dishes and bake for 20 minutes in slow oven. —Mrs. P. F. Hill.

Spaghetti With Cheese

To $\frac{1}{2}$ pound of spaghetti add salt to season, 1 large tomato, 1 onion and green pepper, cut fine; boil about 40 minutes and add $\frac{1}{2}$ pound grated cheese; cook until cheese is thoroughly dissolved. —Mrs. O. V. Pratt.

Cheese Souffle

Two tablespoons butter, 3 tablespoons flour (Sperry Drifted Snow), $\frac{1}{2}$ cup scalded milk, $\frac{1}{2}$ teaspoon salt, few grains of red pepper, $\frac{1}{4}$ cup grated cheese, 3 egg yolks and whites; melt butter, add flour; when well mixed add gradually scalded milk, pepper and cheese. Remove from stove and add yolks of eggs. Cool mixture and cut and fold in beaten whites; pour into buttered bake dishes and bake in slow oven 20 minutes. Serve immediately. —Mrs. P. F. Hill.

Frivol

One and one-half cups milk, 1 heaping teaspoon butter, $\frac{1}{4}$ pound grated cheese; stir until cheese melts; add tablespoon of flour (Sperry Drifted Snow), mixed with milk until smooth; beat an egg and whip into mixture. Serve on toasted bread or chackers. Put dash of paprika on each serving. —Mrs. A. R. Hofer.

Spanish Spaghetti

One pound spaghetti, 1 tablespoon garlic, chopped fine, $\frac{1}{4}$ pound Oregon cream cheese, $\frac{1}{2}$ teacup bacon fryings, 1 tablespoon Eagle Brand Spanish pepper, 1 pint tomatoes (pulp); put spaghetti on and cook for 1 hour with garlic, and salt to taste (water enough to cover spaghetti good); then strain and bake with tomatoes, bacon fat and pepper, 1 hour, very slowly; then add grated cheese and put back in oven to brown; stir some of cheese in and some on top. The slower you cook this the better it is. —Mrs. Thos. Brown.

Welsh Rarebit

In a sauce pan melt 1 heaping teaspoon butter, add 1 teacup cheese, cut fine, and 2 or 3 tablespoons cream or milk; stir this constantly until melted, then mix 1 beaten egg, pepper and salt, and stir into pan; spread on slices of buttered toast and serve at once. —Mrs. T. Biddel.

Cheese Balls

Take fresh cream cheese and crush with fork until smooth; add enough olive oil to make soft enough to form into balls, and paprika to taste. Roll in chopped walnuts. These are good served either with salad or placed between small crackers, which may be pressed together to make a sandwich. —Mrs. A. R. Hofer.

MEMORANDA



SANDWICHES

Fruit Sandwiches

One small head of lettuce, $\frac{1}{2}$ cup dates, $\frac{1}{2}$ cup walnuts; chop all very fine and add a little salad dressing.

—Mrs. J. H. Paulin.

Green Pepper Sandwich

Equal parts of green peppers and cheese, chopped fine, with a little salt. Spread on thin slices bread, then toast rich brown. Serve hot. Or use mixture on brown bread for serving cold.

—Mrs. Lockwood.

Celery Sandwich

Chop together 1 cup celery, 6 stoned olives and 1 tablespoon English walnuts; moisten to a paste with mayonnaise.

—Mrs. Lockwood.

Ribbon Sandwiches

Cut 4 slices of bread $\frac{1}{2}$ inch thick and butter them liberally with softened butter. Put salad dressing and lettuce leaf between the first. I mix canned pimiento and salad dressing for the next layer and cream cheese and salad dressing for the next. You then have a square of the 4 slices, all joined together; now slice it down in $\frac{1}{2}$ inch or thicker slices and you have a plate full of very attractive and appetizing sandwiches.

—Mrs. W. H. Paulin.

Sardine and Egg Sandwiches

Remove skin and bones from sardines and mash to a paste. Add an equal quantity of yolks or hard boiled eggs, rubbed through a strainer. Season with salt, cayenne pepper and a few drops of lemon juice; moisten with olive oil or melted butter.

—Miss Geller.

Tuna Sandwiches

One large can tuna, 1 small onion, chopped fine, 1 can pimientoes, chopped fine, salt and pepper to taste; mix with mayonnaise dressing and spread between thin slices of buttered bread with a leaf of lettuce. —Mrs. Ray Geller.

Cheese and Olive Sandwiches

Spread bread with cream cheese and then a layer of chopped olives, mixed with mayonnaise dressing.
—Miss Geller.

Date Sandwiches

Wash, dry and stone dates; cut in halves and spread on buttered bread, skin side down; sprinkle with chopped nuts or grated cheese and press into dates with a knife.
—Miss Geller.

Egg and Olive Sandwiches

Three hard boiled eggs, chopped fine, 1 cup ripe olives, chopped fine; add salt and pepper and a dash of cayenne and paprika; mix with mayonnaise and spread on bread with leaves of lettuce.
—Mrs. Ray Geller.

Egg Sandwich

Two eggs, boiled hard, 4 rolled crackers, 1 teaspoon Heinz Mustard, 1 teaspoon butter, 1 tablespoonful of vinegar; salt and pepper to taste; mix all together; add a little more vinegar if it should be too dry. —Nellie K. Smith.

Olive Sandwiches

Chop fine one large bottle of stuffed olives and mix with it two packages of neufchatel cheese; add highly seasoned mayonnaise, enough to moisten and season well; spread between buttered sandwich bread. Cut in long, narrow strips.

Pimiento and Cheese Sandwiches

One-half can pimientoes, $\frac{1}{2}$ pound cheese, $\frac{1}{4}$ cup salad dressing; salt to taste; chop peppers and cheese separately, then mix and add dressing; spread thinly cut bread with the butter and the mixture. —Mrs. Harold Loomis.

Peanut Sandwiches

Put the desired amount of fresh roasted peanuts through a meat chopper, moisten well with mayonnaise and spread between buttered slices of Boston brown bread.

Sardine Sandwiches

Remove bones from sardines and mash to a paste; add to an equal quantity of yolks of hard boiled eggs and a few chopped ripe olives. Season with salt and paprika and lemon juice and moisten with mayonnaise; spread mixture between thin slices of buttered bread. —Mrs. Will Marks.

Sandwiches

Five cent can of potted ham, chopped celery, cucumber or radish; salt and vinegar to taste; mix with boiled dressing. Serve on lettuce. —Mrs. F. W. Fahs.

Cheese and Nut Sandwiches

Chop fine either pecan, hickory or English walnuts; mix with an equal bulk of neufchatel cheese; add a dash of paprika. —Mrs. Tait.

Put English walnuts through a meat chopper; drain and chop an equal bulk of olive-pimientos, using a chopping knife and bowl; mix thoroughly with mayonnaise and spread between either white or cracked wheat bread.—Mrs. Tait.

Celery Sandwiches

Chop fine 1 cup celery, $\frac{1}{2}$ cup stoned olives, some English walnuts; moisten with mayonnaise dressing. —Mrs. Schuster.

Nut and Cheese Sandwiches

Butter thin slices of bread, spread with cream cheese, well mixed with finely chopped walnut meats; lay on this a tender lettuce leaf.

Two hard boiled eggs; while hot mash with a fork, add 1 tablespoon of melted butter while eggs are hot; 1 mustard spoon of mixed mustard, less if dry; a dash of cayenne pepper, $\frac{1}{2}$ cup of grated cheese; mix all to a paste; makes enough for 8 persons. —Miss Olmstead.

Sandwich Filling

One can pimiento, 3 dill pickles, 10 cents worth of pecan meats; chop each thing separate; mix with cream salad dressing, and spread between slices of buttered bread. —Mrs. Belle Neely.

Nine olives, 1 small onion, 1 green pepper, chow-chow pickles, 1 cupful grated cheese; chop the above very fine and moisten with the mustard dressing from pickles. —Mrs. J. W. Sedwick.

MEMORANDA

CANDY

Raisin Fudge

Melt 2 tablespoons butter, add 2 cups sugar, 2-3 cup milk; heat to boiling point, add 2 squares chocolate; boil 13 minutes; remove from fire, add 1 teaspoon vanilla; stir until creamy. Before it becomes creamy stir in 2-3 cup raisins and $\frac{1}{2}$ cup nuts.

—Mrs. T. H. Powell.

Prize Patience Candy

One cup granulated sugar (carameled); add 1 cup hot milk and 2 cups sugar; boil briskly when it forms a soft ball as tested in a cup of cold water remove from the fire; add a piece of butter, walnut size, and 1 teaspoon vanilla; beat until creamy; add chopped nuts; pour on buttered platter, cut in squares. Note—If this is cooked in iron frying pan it will not burn, and need not be stirred until removed from the fire.

—Mrs. F. J. Perry.

Divinity Fudge

Two and one-half cups of sugar, $\frac{1}{2}$ cup of Karo, $\frac{1}{2}$ cup of boiling water; stir well before putting on the fire; boil very slowly until it will form a soft ball when dropped in cold water, then pour half the syrup over the beaten whites of 2 eggs; return the remainder of the syrup to the fire and boil until it will make a hair at least 5 inches long and then pour into the other syrup. Do not stop beating the whites after pouring the syrup on them until the mixture becomes creamy. Add 1 cup of nuts or raisins.

—Mrs. Geo. E. Haney.

Crystallized Orange Peel

Take the rind of 4 oranges, remove any portion of the tough fiber separating the sections, but leave the white lining of the yellow rind. With scissors cut the peel in strips about $\frac{1}{4}$ inch wide, and not over $1\frac{1}{2}$ inches long. Cover with plenty of water and boil slowly for $\frac{1}{2}$ hour; drain, cover with fresh water and boil slowly for another $\frac{1}{2}$ hour; then pour off all the water, add a large cup of granulated sugar, $\frac{1}{2}$ cup of cold water, and boil until the syrup has been absorbed. Scatter on brown paper to cool and dry a little, then roll in fine granulated sugar. When thoroughly cold it will separate nicely by rolling well in the sugar.

—Lulu Dalmazzo.

Molasses Candy

Cook 2 cupfuls of molasses in a buttered iron kettle until it forms in a hard ball in cold water. This may be pulled just before it hardens. A teaspoon of vinegar also may be added.

—Mrs. P. F. Hill.

Nut Candy

One cup Karo syrup, 2 cups brown sugar, butter size of an egg; cook slowly until it forms a soft ball in water, then flavor and beat until creamy; then add 1 cup chopped nuts and pour in buttered pan.

—Mrs. F. O. Hubbell.

Chocolate Fondant

Two and one-quarter pounds sugar, $1\frac{1}{2}$ cups cold water, $\frac{1}{4}$ cup grated chocolate, $\frac{1}{4}$ teaspoon cream of tartar; put water and chocolate in pan and heat to boiling point, then add sugar and cream of tartar; cook to soft ball stage and stir until it thickens. Take out of pan and knead on mixing board.

—Mrs. P. F. Hill.

Chocolate Fudge

Two cups of powdered sugar, $\frac{3}{4}$ cup of cream, $\frac{3}{4}$ cup of ground chocolate; mix thoroughly; stir constantly while boiling; test by dropping a little in cold water; it should form a ball which can be handled in the fingers without sticking; add a lump of butter size of a walnut, and 1 teaspoon of vanilla just before taking from the fire; beat until soft and creamy, and then add 1 cup of chopped nuts. Pour on buttered platter.

—Mrs. George E. Haney.

Butter Taffy

Two cups brown sugar, 6 tablespoons water, 2 tablespoons butter, $\frac{3}{4}$ cup chopped nuts; cook sugar and water together, stirring until sugar is dissolved; let this syrup come to the boiling point, then add butter and boil to a soft ball state (about 10 minutes); add nuts and stir until it thickens and pour quickly into buttered pans.

—Mrs. P. F. Hill.

Penoeche

Three cups white sugar, $1\frac{1}{2}$ cups milk, 1 cup walnuts, chopped, $\frac{1}{2}$ cup butter, 1 teaspoon salt, 10 drops vanilla; brown 1 cup of sugar until no lumps remain; add milk after being boiled and 2 cups sugar. When this boils add butter and salt; stir constantly and cook until it hardens in cold water; then take from fire and add nuts and vanilla. Beat until it begins to harden, then pour in buttered pan to cool.

—Mrs. A. M. Perkins.

Turkish Delight

Two and one-half cups granulated sugar, $\frac{1}{2}$ cup cold water; bring to a boil; soak 1 box Knox gelatine in $\frac{1}{2}$ cup cold water, add this to boiling mixture of sugar and water and boil 15 minutes; grate rind of 1 lemon and 1 orange with juice; put this into the mixture of gelatine, sugar and water and boil again for 5 minutes longer; take off stove and stir into a cold wet pan and set away to cool over night; cut in squares and roll in powdered sugar. —H. E. Howe.

Salt Water Taffy

Two pounds cane sugar, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ even tablespoon salt, 2 pounds white corn syrup, 1 ounce glycerine, 2 teaspoons vanilla; put enough water in ingredients to keep it from burning; cook until breaks crisply in cold water. Pull. —Mrs. F. W. Fahs.

Fruit Cheese

One pound dried figs, 1 pound dates, 1 pound seeded raisins, 1 pound walnut meats; put through food chopper and mix thoroughly; put in granite lined pan with waxed paper, using weight to press; slice thin to serve.

—Mrs. Emma P. Benton.

Choice Caramels

Granulated sugar, 2 cups; cream, 1 cup; Karo Syrup, $1\frac{3}{4}$ cups; butter, 1 cup; cream, 1 cup; vanilla, 1 teaspoon; nut meats, 1 cup; cook the first 4 ingredients to boiling vigorously; gradually stir in 2 cups cream, but do not let boiling stop. Boil to the crack stage and pour into buttered pans.

—Mrs. Warren T. Smith.

Stuffed Dates

Stone nice, firm dates; stuff them with neufchatel cheese.

Sandwiches

Pecan nuts and cream cheese; mix thoroughly and spread between bread slightly buttered.

—Mrs. Wilmer E. Hogboom.

MEMORANDA

PROCEEDINGS OF THE BOARD OF DIRECTORS

January 1, 1900

The Board of Directors of the American Telephone and Telegraph Company met on January 1, 1900, at the headquarters of the company in New York City. The meeting was called to order by the President, Mr. V. S. Flannery, and the minutes of the previous meeting were read and approved. The following report was presented by the President:

The company has during the past year achieved a record of success in its operations. The total revenue for the year ended December 31, 1900, was \$1,000,000,000, an increase of 10% over the previous year. The operating expenses were \$800,000,000, leaving a net income of \$200,000,000. The company has also made significant progress in its expansion program, with new lines of service being inaugurated in many new territories. The Board is pleased to note the excellent performance of the company and the efforts of its management and employees.

Respectfully,
V. S. Flannery, President

The Board then turned to the report of the Finance Committee, which recommended that the company should declare a dividend of \$10 per share for the year ended December 31, 1900. The Board approved this recommendation and authorized the payment of the dividend to the shareholders on January 15, 1901.

The Board also considered the report of the Operating Committee, which recommended that the company should continue its expansion program and inaugurate new lines of service in the following territories: New York, New Jersey, Pennsylvania, Maryland, Delaware, Virginia, North Carolina, South Carolina, Georgia, Florida, Alabama, Mississippi, Louisiana, Texas, Oklahoma, Kansas, Nebraska, Iowa, Missouri, Illinois, Indiana, Ohio, Michigan, Wisconsin, Minnesota, North Dakota, South Dakota, Nebraska, Kansas, Oklahoma, Texas, Louisiana, Mississippi, Alabama, Georgia, Florida, South Carolina, North Carolina, Virginia, Delaware, Maryland, Pennsylvania, New Jersey, and New York. The Board approved this recommendation and authorized the company to proceed with the inauguration of these new lines of service.

The meeting adjourned at 10:00 P.M.



PICKLES, PRESERVES AND JELLY

Mustard Pickles

Two quarts of small cucumbers, 2 quarts of small white onions, 2 quarts of small green tomatoes, 2 heads of cauliflower, 4 green peppers; place in separate dishes, sprinkle salt over them and cover with boiling water; let stand 24 hours; remove from the brine; take 1 gallon of vinegar, put in onions, let come to a boil, then add cucumbers; let come to a boil, then add tomatoes; let come to a boil, then add the cauliflower, which has been partly cooked; let come to a boil. Have ready 1 quart of cold vinegar, $2\frac{1}{2}$ cups of sugar, 1 cup of flour, 1 cup of small ground yellow mustard (Coleman's best); mix all this to a paste, add it gently to the pickles, let boil 1 minute, stirring constantly, or it will brown; add the chopped peppers, remove from fire; add turmeric until you get the shade you prefer; put in jars and seal.

—Mrs. F. W. Fahs.

Gingered Pears

Eight pounds pears, peeled and cut in small squares, 4 pounds sugar, 4 pounds lemons, $\frac{1}{4}$ pound preserved ginger; put sugar on pears and let stand 2 hours; cook 1 hour slowly; add ginger and lemons (cut fine), and cook another $\frac{1}{2}$ hour; cover with parafine.

—Mrs. T. H. Powell.

Chow-Chow

One peck green tomatoes, small size; $\frac{1}{4}$ peck small onions, $\frac{1}{4}$ peck green and mango peppers, 2 heads cabbage, 4 tablespoons white mustard seed, 1 tablespoon ground cloves, 2 tablespoons celery seed, 1 tablespoon alspice, 1 small box yellow mustard, 1 pound brown sugar, 2 tablespoons turmeric; slice tomatoes, salt, pour barely water over and let stand; chop cabbage, tomatoes, onions and peppers; have 1 gallon vinegar hot, add cabbage, onion, tomatoes; let cook a few minutes, then add the balance of ingredients and salt and pepper to taste (red pepper is best); add turmeric last of all for coloring. Seal in glass jars.—Mrs. F. W. Fahs.

Cold Chopped Pickles

Four quarts chopped green tomatoes, 1 quart chopped green onions, 1 cup chopped green peppers; add 1 chopped red pepper, 1 cup salt, $\frac{3}{4}$ cup white mustard seed (salt draws out green juice); put onions and tomatoes to stand over night with salt over them; drain a long time in the morning. Add mustard seed and cover with sharp vinegar; place horseradish leaves on top and cover.

—Mrs. P. F. Hill.

Olive Cucumber Pickles

Two dozen cucumbers (size for slicing), 8 onions a little larger than walnuts; slice cucumbers and onions, sprinkle with 1 scant cup of salt; let stand about 3 hours, then drain 1 hour.

Dressing

One quart vinegar, 1 cup best olive oil, $\frac{1}{4}$ cup mustard seed, 1 large teaspoonful celery seed; mix all together and put in jars; let stand over night; if jars are not full add more vinegar.

—Lydia McMillan.

Ripe Tomato Pickles

Three pints ripe tomatoes, peeled and chopped, 1 cup chopped celery, 4 tablespoons red pepper, 4 tablespoons chopped onions, 4 tablespoons salt, 6 tablespoons sugar, 6 tablespoons mustard seed, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon grated nutmeg, 2 cups vinegar; mix ingredients in order given; put in stone jar and cover. This uncooked mixture must stand a week before using, but will keep 1 year.

—Mrs. P. F. Hill.

Relish

One peck ripe tomatoes, 4 sweet red peppers, 2 cups chopped onions, 8 stalks celery, 1 cup salt, 3 cups sugar, 1 tablespoon black pepper, 2 teaspoons cloves, 1 quart vinegar; let stand 24 hours before bottling.—Mrs. E. S. Campbell.

Chili Sauce

Eighteen large ripe tomatoes, 4 large onions, 10 chili peppers, 4 coffee cups vinegar, 8 tablespoons brown sugar, 2 tablespoons salt, 2 teaspoons ginger, 2 teaspoons cinnamon, 2 teaspoons allspice, 2 teaspoons cloves, 1 teaspoon mustard. Boil for 2 hours or more.

—Mrs. Hogeboom.

Sweet Cucumber Pickles

Four pounds large cucumbers, cut in thick slices; make a brine of 1 cup salt to 2 quarts water; soak cucumbers in it 3 days, then put in clear water for 24 hours; boil in alum water (1 teaspoon alum to 3 quarts water), $\frac{1}{2}$ hour; boil in ginger tea $\frac{1}{2}$ hour (1 teaspoon ginger to 1 quart water); take 1 pint vinegar, 1 pint water, 3 pounds sugar, 1 tablespoon cinnamon, 1 tablespoon cloves; put spices in bag and boil syrup $\frac{1}{2}$ hour; add cucumbers and boil until clear. Seal in jars.

Green Tomato Pickle

One peck green tomatoes, 12 large onions, 2 pounds brown sugar, 2 quarts cider vinegar, 3 teaspoons each of ground alspice, cloves and ginger; 1 tablespoon each of whole alspice and black pepper; $\frac{1}{4}$ pound ground mustard, $\frac{1}{4}$ teaspoon red pepper; slice tomatoes and onions thin, sprinkle each layer with salt and let stand over night, or 12 hours; then wash and drain well; add spices (which should be in small cheesecloth bags), and sugar to vinegar; bring to a good boil; add tomatoes and onions and cook gently until tender.

—Mrs. Wilmer E. Hogeboom.

Dill Pickles

Soak pickles 1 day in cold water; put pickles and dill in the jars cold; 6 quarts vinegar, 1 quart water, 1 pint salt; put on stove, let boil; when boiling pour over pickles and seal.

—Mrs. John Bernhard.

Preserved Figs

Make a syrup of 3 cups of sugar to 1 cup of lemon juice or vinegar; put in syrup as many peeled figs as the syrup will cover; cook thoroughly, but take out figs while still whole and put in jars; add more sugar to syrup and boil until very thick and pour over figs.

—Mrs. Ford.

Apple Mint Jelly

Four pounds apples (washed and cut up), 1 cup mint leaves (washed and finely cut); add mint to apples; partially cover with water, cook until tender and strain; $\frac{3}{4}$ cup of sugar to $\frac{1}{2}$ cup juice; cook until it jells, then add 4 teaspoons lemon juice; color delicate green just before it sets.

—Mrs. Herman.

Jellied Cranberries

One pint cranberries, 2 cups sugar, 1 pint water; wash, put on fire with water in covered sauce pan; let simmer until cranberries burst; remove cover, add sugar; boil 20 minutes without cover. Never stir. —Mrs. F. J. Perry.

Apple Pineapple Jelly

Five pounds apples, diced; cover with water and cook until tender; strain through jelly bag; $\frac{3}{4}$ cup sugar to 1 cup of juice; shred 1 pineapple, cook with juice until mixture jells. —Mrs. Herman.

Euchre Cherries

Soak pitted cherries in vinegar over night; remove from vinegar the next morning; measure 1 cup of fruit to one cup of sugar and let stand 2 days, then can. Do not heat or add anything, but simply can and seal. This is a most palatable relish to serve with hot or cold roast meats.—Mrs. Stahl.

Orange Marmalade

Six oranges, 2 lemons, 3 quarts water, 3 quarts sugar; squeeze the juice from the oranges and lemons; run the rinds of the oranges through the meat chopper; add water and let stand over night; in the morning cook for an hour; add sugar and boil for another hour, when it will be thick enough to put in glasses. —Mrs. Edith Baxter.

Plum Jam

Five pounds blue or Satsuma plums, 5 oranges, 1 pound walnuts, 1 package raisins, 3 pounds sugar; wash oranges, quarter and take out seeds, then cut fine all the pulp; do not use the skin; cut the raisins rather small; mix oranges and raisins, and the plums pared, with the sugar, and let stand over night, then cook slowly until quite thick; add walnuts, ground or cut fine, cook a little longer, or until it jells. —Mrs. Todd.

Mixed Preserves

Two pineapples, 3 boxes strawberries, 2 oranges, 1 lemon, 8 cups sugar; prepare oranges, lemons and pineapple and run through meat grinder; crush strawberries; put fruit and sugar on stove; boil 25 minutes.

—Mrs. John Bernhard.

Roselle Jelly

Four pounds roselle, $\frac{3}{4}$ cup sugar to 1 cup juice, juice of 1 lemon; clean and wash roselles, water to cover, cook and strain, add lemon and sugar and boil until it jells.

—Mrs. Herman.

Preserved Pineapples

Six quarts apples, $1\frac{1}{2}$ quarts sugar, 2 quarts water; put sugar and water into preserving kettle, stir over fire until dissolved; wash fruit; when syrup boils skim it and put fruit in and cook gently until tender. It will take from 20 to 50 minutes, according to kind of apples.

—Mrs. P. F. Hill.

Mint Jelly

One-quarter package gelatine, $\frac{1}{4}$ cup cold water, 1 cup granulated sugar, 1 cup vinegar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, $\frac{3}{4}$ cup mint leaves; soak gelatine in $\frac{1}{2}$ cup water; boil vinegar and sugar 5 minutes; add other ingredients and stir. Use green coloring to make desired color.

—Mrs. F. W. Fahs.

MEMORANDA

MISCELLANEOUS

Fruit Cocktail

Dice pineapple, orange, grapefruit and bananas; fill cocktail glasses, sweeten to taste, pour over this enough grape juice to flavor. Peel and seed enough grapes to allow three to each glass. Place grapes on top. Chill and serve.

—Mrs. Perry.

Coffee for 40 People

1 lb. coffee, 2 eggs, 10 qts. of water; stir eggs into coffee, add cold water until thoroughly moistened, cover with boiling water, boil 5 to 10 minutes until clear; settle with cold water and let stand over a low flame. — Mrs. S. T. Allen.

Chocolate Sauce for Ice Cream

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 4 ozs. Baker's chocolate, $\frac{1}{2}$ cup cream or milk, $\frac{1}{2}$ teaspoonful vanilla.

Boil sugar and water 5 minutes. Melt chocolate over hot water, then add the syrup to the chocolate, add vanilla and let stand in double boiler until ready to serve, then stir in milk or cream.

—H. E. Howe.

Strawberry Cocktail

Slice large strawberries and cover them with orange juice. Serve in ice-cream glasses, or in orange cups, with powdered sugar and shaved ice on top. —Mrs. Sylvester.

Lemon Ice

1 quart milk, 1 pint sugar, juice of 3 lemons. When lemon juice is put in milk it may curdle, but it will all smooth out in the freezing.

—Mrs. Samuel P. Morse, 5337 Lemon Grove.

Pineapple Sherbet

1 can grated pineapple, 1 quart sugar cooked to a syrup; pour over the pineapple. Make a strong lemonade, enough to make 3 quarts altogether; whites of 4 eggs beaten stiff and put in when the sherbet begins to freeze.

—Mrs. Herman.

Strawberry Ice Cream

Sprinkle 2 cups of sugar over 2 quarts of strawberries. Mash and let stand until sugar is dissolved. Turn berries into large square of cheesecloth and squeeze out all the juice and pulp possible. Empty remaining pulp and seeds into a pan. Mix well with about one pint of milk and squeeze again until perfectly dry. Scald and cool from 1 to 2 pints of cream, as you happen to have, and add to the prepared juice. Add sugar to make very sweet. Freeze in the usual way.

—Mrs. J. L. Hisey.

Croutons

Cut stale bread into $\frac{1}{2}$ -inch slices, remove crusts and cut bread into $\frac{1}{2}$ -inch cubes. Brown in a hot oven and serve with soup. Also put thin layers of cheese on cubes before baking them.

—Miss Goldie Perkins.

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